

# GAJA

## Grapes

60% Cabernet Franc

30% Cabernet Sauvignon

10% Petit Verdot

## Region/Appellation

Bolgheri DOP

## Alcohol by volume

14.50%

## Drinking Window

2024 - 2028

## Tasting Guide



## Tasting note printed

26/04/2024

# Magari 2017 6x75cl

## Winemaker Notes

The nose is complex with appealing notes of carob and tamarind. On the palate, it shows younger and vibrant notes of grapefruit, red orange and Mediterranean botanical herbs. Extremely juicy, with high acidity and fine tannins. The finish is long and has a marked savouriness, which is very typical of Magari. It has promising aging potential.

## Vineyard

The vineyard blocks that make up this blend are further away from the nearby sea, closer to the fertile hillside. The loamy, clay-rich soils here are known as terre brune (dark brown earth), is key in creating round wines with mineral characters.

## Winemaking

The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

## Vintage

Winter and spring were dry and mild - 230 mm of rain from May 1st to October 1st. Given these peculiar conditions, the aim of both vineyard and winemaking approach was to safeguard the freshness of the wines. Thankfully, at the beginning of September, 50mm of rain decreased the temperatures and helped to reach a full phenolic ripeness of the grapes. The early harvest started on August 30th with Cabernet Franc and finished on September 15th with Cabernet Sauvignon. The quantity resulted in a 40% decrease of the production due to the small size of bunches and green harvest. We handled the grapes with particular care, applying extremely soft pressing of the bunches and shortening the maceration process. The wines reached good results, with intense fruity, spicy, herbal and mineral aromas and flavours. The 2017 wines feature a bright and intense colour along with a concentrated, powerful, yet balanced, character. Overall, the 2017 vintage resulted in extremely low production combined with great quality level.

## Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



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