

GAJA

Grapes

60% Cabernet Franc
30% Cabernet Sauvignon
10% Petit Verdot

Region/Appellation

Bolgheri DOP

Alcohol by volume

14.00%

Drinking Window

2024 - 2035+

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

20/04/2024

Magari 2018 12 x Half Bottles

12x37.5cl

Winemaker Notes

Glowing and intense colour. Polished, refined, focused and expressive, with notes of eucalyptus, pepper and pine. A typical notes of the local Mediterranean bushes and berries rise from the glass. Fine-grained tannins surround a sleek core of black cherry, blackberry and liquorice flavours, with nice fresh nuances gliding through a long and expressive finish. The harmony between vibrant acidity and refined tannins is a premise for an excellent 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

The winter was mild and dry, without snow and rainfall and medium-high average temperatures, followed by a rainy and cold spring, especially in May. 2018 was quite different if compared to the typical vintages of the Bolgheri area, mostly regarding the summer rainfall distribution, usually concentrated at the end of August and September. Exceptionally, this year heavy, short and close rainfall fell over in June and July, period in which downy mildew and powdery mildew are usually more 0. Those challenging rainy conditions made our effort in the vineyards particularly prompt and intense. August was less warm than usual, followed by a sunny, fresh and windy September, with great temperature exchanges between day and night, allowing the grapes to reach perfect ripening conditions. A total amount of 330 mm of rain occurred from May 1st to October 1st. This long harvest started on August 20th with Viognier and finished around the first half of October (October 4 th) with Cabernet. Regarding the white grapes and wines, the Viognier show freshness, balance and citrus fruit aromas and flavours, while Vermentino and Fiano are complex, intense and mineral. The Merlot and Cabernet wines are balanced, with intense and vivid colours. Generally speaking 2018 vintage is attended to be "a fresh and good quality year".

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



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