



GAJA

## Gaja

Gaja Ca'Marcanda Camarcanda Bolgheri is a sophisticated and expressive blend of Cabernet Sauvignon and Cabernet Franc, offering a seamless marriage of richness and refinement from Bolgheri's iconic terroirs.

GAJA®

### Ca'Marcanda Camarcanda Bolgheri 2020

Tuscany, Italy

#### Region and Vineyards

Camarcanda is produced in the **Bolgheri D.O.P.**, a region known for its ability to produce world-class Bordeaux-style blends. The vineyards are planted on **white soils rich in limestone, firm clay, and stones**, which contribute to the wine's minerality and structural elegance.

The **2020 vintage** was defined by a warm winter with well-distributed rainfall from October 2019 to February 2020, followed by two spring frosts in April that slightly impacted the youngest vines. The growing season saw significant temperature fluctuations and consistent rainfall, necessitating careful vineyard management. The summer was warm and steady, avoiding heat waves until mid-September. Harvest began on **September 5** with healthy, fully ripe grapes showcasing fine skins and elevated sugar content.

#### Winemaking

Camarcanda 2020 is crafted from **Cabernet Sauvignon and Cabernet Franc**, with the two varietals fermenting and macerating separately for approximately **15 days**. The wine is aged for **12 months in oak barrels**, followed by an additional **six months in concrete vats**. After blending, it undergoes several months of bottle aging to refine its balance and complexity.

This meticulous process ensures that the wine reflects both the unique character of Bolgheri's terroir and the precision of Gaja's winemaking philosophy.

#### Tasting Notes

- **Color:** Bright purple-red, reflecting its vibrant nature.
- **Aroma:** Expressive and impactful, featuring notes of blueberry, raspberry, and blood orange, complemented by aromatic hints of licorice, Mediterranean pine, and rosemary.
- **Palate:** Full and salty, with silky tannins and a medium structure. The wine finishes long and persistent, leaving a harmonious impression.



Alcohol :13,50 %

Composition: 50% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc



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### Did you know?

The name **Ca'Marcanda** is derived from a Piedmontese dialect expression meaning "the house of endless negotiations," a nod to the protracted discussions between Angelo Gaja and the previous landowners before the estate's acquisition in **1996**.

### Wine Pairing Ideas

- **Tagliatelle with beef ragù:** The wine's vibrant acidity and herbal nuances complement the richness of the ragù.
- **Grilled Florentine steak:** Its structure and tannins pair beautifully with the bold flavors of the meat.
- **Roasted vegetables with balsamic glaze:** The wine's savory and slightly salty profile balances the sweet and smoky flavors of the vegetables.
- **Aged Parmigiano-Reggiano:** The wine's silky tannins and fruit-forward nature enhance the cheese's nutty, umami character.

#### **James Suckling (JS) : 95 Points (2020)**



*Currants, rose petals and ink with some fresh herbs as well. Medium-bodied with fine and tensioned tannins that give focus and beauty to the wine. This will come together beautifully. A blend of cabernet sauvignon and cabernet franc. Try after 2028, but already excellent.*

#### **Wine Spectator (WS) : 95 Points (2020)**



*The aromas in this red are a bit muted today, yet the black currant, blueberry, violet, cedar and wild herb flavors are expressive and well-delineated. Gains support from lively acidity and a dense matrix of tannins as this finishes long and palate-staining. Cabernet Sauvignon and Cabernet Franc. Best from 2026.*

#### **Robert Parker (RP) : 95 Points (2020)**



*The 2020 Bolgheri Rosso Camarcanda is mostly Cabernet Sauvignon with Cabernet Franc in a supporting role. Showing youthful primary fruit at this young stage, the wine delivers impressive balance and fruit versus oak integration. Angelo Gaja and his team are dedicated to the pursuit of elegance in these two grape varieties that can often deliver too much power and concentration when unchecked. Timing the harvest correctly and the careful use of French oak is key to these overall results, especially with regard to the medium to full-bodied mouthfeel and the long silkiness of this age-worthy vintage.*



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