

GAJA



CAMARCANDA

2004

This wine derives its name from Ca' Marcanda, the winery. Ca' Marcanda is the Piedmontese term for "house of endless negotiations" and it refers to the many hours that Angelo Gaja spent convincing the property's previous owners to sell the estate vineyard that produces this wine to him. This vineyard is from one of the stoniest sites of the Ca' Marcanda estate in Castagneto Carducci (Bolgheri). Its 100% terre bianche (White soils) are ideal for producing long-lived wines.

COLOUR

Deep red.

AROMA

Rich in fruit and multi-layered aromas.

TASTE

Complex with a firm tannic structure. Densely woven with an expressive mineral character.

Item:

Ca' Marcanda Camarcanda

Grape Variety/Varieties

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

Alcohol Level:

14.5%

Length/Type of Fermentation:

The three varieties are fermented separately and then blended in January or February.

Length/Type of Aging:

The wine ages in new and slightly used barriques for 18 months and undergoes at least 12 months of bottle ageing at the winery before being released on the market.