

# CA' MARCANDA



## CAMARCANDA BOLGHERI DOP 2019

(KAH – mar-KAHN-dah)

The name *Ca'marcanda* derives from a Piedmontese dialect expression which can be translated as the “house of endless negotiations” and refers to the several meetings between the previous land owners and Angelo Gaja, a very long negotiation finally concluded in 1996 with the land purchase.

**APPELLATION:** Bolgheri D.O.P.

**VARIETALS:** Cabernet Sauvignon, Cabernet Franc

**VINEYARDS:** Planted on white soil rich in limestone, firm clay and stones

**VINIFICATION:** The two varieties ferment and macerate separately for around 15 days. After 12 months of aging in oak and further 6 months in concrete vessels, they are blended and aged for several months in the bottle before being released.

**HARVEST NOTES:** The initial months of 2019 confirm the climate change under way, which is demonstrated by the occurrence of much more frequent extreme events with shifts in seasons and brief but intense rainfalls. The winter was cold and dry; an increase in temperature was only recorded in the final days of February with figures well over the seasonal average. Stormy showers characterised the spring months, especially in May, compensating for the lack of rain over the winter. June and July were, however, characterised by very hot and dry days. The temperature fluctuations between night and day helped the vines to remain balanced in a year which, up until the end of July, had been worryingly dry. At the end of July, a total of 80 mm of rain fell in one day alone, followed by a drastic drop in temperatures for about 10 days. The grapes benefited greatly from this abundant rainfall, which contributed towards a slower and more balanced ripening. In August, there were further downpours, which delayed harvesting (10-15 days later than last year) and resulted in grapes with riper skins and elegant tannins. In September, the Tramontane winds dried the grape bunches helping to keep the grapes healthy and the harvest of the red varieties started on September 15. It terminated on October 6 with great satisfaction.

**TASTING NOTES:** Ruby red in color with garnet shades. The nose is generous with intense aromas of aromatic herbs, cinnamon, myrtle and graphite. On the palate is fruit driven with evident notes of cherry, raspberry and blood orange (Tarocco). The fine-grained tannins balance the acidity and lead to a wine with a considerable volume on the palate. The finish is lingering and elegantly saline.

**FIRST VINTAGE**

**PRODUCED:** 2000

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