

CA' MARCANDA

CAMARCANDA 2011

NEW RELEASE

The 2011 vintage demonstrates perfectly why Bolgheri wines are renowned: the wine possess freshness and great ageing potential, powerful body and monumental fruit expression.

Climate and harvest

The season began with a harsh winter, characterized by lower than usual temperatures, especially in January. The following spring was quite warm and marked by abundant rainfall, setting the stage for vegetative growth. Plentiful but never excessive rainfall continued through early summer (until July), providing optimal water supply in the vineyards. Beginning in July, the summer became hot, especially in August with temperatures hovering between 32-35 °C (89-95 °F). This accelerated the ripening of the grapes. A cool September with optimal temperature variation between night and day permitted the picking of perfectly ripe grapes. Harvest ran from the beginning of September into the first week of October. Production at Ca' Marcanda was fifteen percent lower than normal.

Tasting Notes

2011 was a great vintage especially for Cabernet Sauvignon, and we strongly believe this is the variety that best fits the Bolgheri terroir.

In all our tastings, the most common adjective for this wine was monolithic; it is a wine that stands out for the purity of the bouquet. Intense and mouth-covering tannins give structure to this medium-to-full-bodied powerful red wine. Juicy and ripe red fruit aromas (sour black cherry, above all) are balanced by a wonderful mineral content, which leads to an almost salty finish. The last notes are of bitter licorice and aromatic herbs, typical of this briny area.

Vineyard

The vineyards are at higher altitudes in comparison with the rest of the estate and closer to the woody mountains. Camarcanda vineyards were planted in 1996 on the rockiest site of the estate, called *Terre bianche*, taking advantage of the higher amount of limestone and clay, which enhances the wine's complexity and depth. This firm and fresh soil is particularly suitable for the preservation of water and mineral content, slowing the ripening of grapes and leading to fresh and structured wines.

Appellation Bolgheri D.O.C.

Grape variety 50% Merlot, 40% Cabernet sauvignon, 10% Cabernet franc.

Wine making method The varieties undergo fermentation and maceration separately for about 15 days. After 18 months of ageing in oak, they are blended and aged for another 12 months in the bottle before release.

First vintage produced 2000



CA' MARCANDA

Loc. Santa Teresa, 272 – Frazione Bolgheri