



CAIAROSSA TUSCANY

The name of Caiarossa was coined as a homage to the soil, which is characterized by the presence of jasper, rock and pebbles intensely red in color. The story began in 1998, taking as its guide the principles of organic agriculture for the cultivation of the vineyards and that of geo-dynamics and the oriental discipline of Feng Shui for the construction of the cellars. But it was in the year 2004, when it was acquired by the Albada Jelgersma Family, that Caiarossa entered the world of quality wine thanks to the decades of experience which this family had acquired with two Grands Crus Classés in Margaux : Château Giscours and Château du Tertre.



VINEYARD :

Varietals : 31% Cabernet Franc, 20% Merlot, 17% Cabernet Sauvignon, 11% Petit Verdot, 10% Sangiovese, 9% Syrah, 2% Alicante
Size of the vineyard : 16 hectares
Soil : Calcareous clay and partially ferric sand

VINIFICATION & AGEING :

Harvest : by hand
All the different plots of vineyard and the different varietals, vinified separately, are going after the malolactic into barrels of different sizes and ages, according to their own characteristics. The mean of aging time is about 16 months into barrels, but it can go from 11 months for the most delicate grapes until 20 months for the most powerful. The blend is made only when every single plot has completed their own aging in wood.

TASTING NOTES :

Caiarossa offre une belle robe rubis intense. Le nez est délicat avec des arômes de fruits charnus et de notes balsamiques minérales. Ce millésime d'une grande intensité dégage de nombreuses fragrances de cerises noires, de prunes, de moka, de tabac et de fumé. En bouche, le vin apparaît comme lisse et soyeux, bénéficiant d'une grande richesse avec des saveurs de fruit et de chêne vanillé. La finale est d'une belle longueur.

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