



Querciabella



CAMARTINA 2016

Toscana, I.G.T

WINEMAKING

The vineyards where the grapes for Camartina are grown have been cultivated organically since 1988, and have been converted to a strict biodynamic standard in 2000.

The grapes are carefully selected in the vineyards and harvested by hand in 9-kilogram crates. The grapes are then destemmed, not crushed, and conveyed into temperature-controlled stainless steel vats or, just for the very best parcels, small temperature-controlled concrete vats. Here, alcoholic fermentation, maceration and malolactic fermentation take place. Macerations last about 12 days for the Sangiovese, and up to 20 days for the Cabernet Sauvignon.

The wine is then transferred to barriques. The different cépages undergo separate élevage for one year. At this stage, the best lots, selected through extensive tasting, are assembled into the final blend, and they undergo another year of élevage. 30% new French oak from Tronçais, Nevers and Allier. The wine is regularly raked and tasted during the whole barrel maturation.

After bottling the wine rests for about six months before release. The wine is released no sooner than 30 months after harvest. Depending on the vintage, it reaches maturity between four and 7 years after harvest. The plateau lasts until at least 18 years after harvest.

HARVEST NOTES

A mild winter, interrupted by some heavy rainfall in February, resulted in even budburst and shoot growth at the end of March. Warm spring temperatures and abundant rains in April were mitigated by a cooler but dryer May, anticipating a regular summer season. Almost perfect ripening conditions were supported by significant diurnal temperature variation that allowed for great phenolic maturation while preserving bright fruit flavours and zesty acidity.

VARIETALS
70% Cabernet Sauvignon
30% Sangiovese

WINE ALCOHOL
13.5%

NEW OAK
30%

95
POINTS
Wine Spectator

Ripe, sweet black currant, black cherry, iron, leather and tobacco flavors mingle in this tightly-wound red. Balanced, dense and remains focused and persistent on the lingering finish. Decant now, or age another year or two. Cabernet Sauvignon and Sangiovese. Best from 2023 through 2045.

95+
POINTS
vinous

The 2016 Camartina is superb. As always, Camartina is 70% Cabernet Sauvignon and 30% Sangiovese, all from Greve's Ruffoli district, where Querciabella is located. At this stage in its development, the Camartina is driven by Sangiovese in its red-toned fruit, aromatics and acid profile. The 2016 is vibrant, saline and full of energy. I am so intrigued to see how it develops in bottle.

94
POINTS
JAMES SUCKLING.COM

Very pretty and precise with tight tannins and polish. It's linear and compact with blackberry, blackcurrant and cherry character. Racy and polished. From organically grown grapes. Try after 2023.