

Querciabella



Querciabella

Camartina

Toscana IGT, Italy
Vintage: 2013

Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking.

Camartina is made and released only if the vintage reaches a very high quality level.

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. The oak is 100% French, and comes from Nevers and Tronçais. It is 80% new and 20% one year old. The wine is regularly racked 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

The growing season included a cool spring with abundant rainfall, followed by moderate summer heat and warm autumn temperatures, allowing grapes to ripen gradually through the end of October. This extended, more traditional hang time, compared to recent vintages, produced harmonious and balanced wines.

Food Pairing

Camartina should be served between 59°- 64°F.

TECHNICAL INFORMATION

Varietals: 70% Cabernet Sauvignon, 30% Sangiovese

Wine Alcohol: 13.5%

Titrateable Acidity: 5.4 g/L

pH: 3.51