

GAJA

GAIA&REY 2018

NEW RELEASE

2018 white wines show elegance, freshness and *finesse*.

Climate and harvest

The winter was mild, dry, with no snow or rainfall. It was followed by a very rainy and cold spring. An unusual heatwave occurred at the end of April, with temperatures as high as 30°C, which led to an early bud break. Rain and below average temperatures continued through April, May and June, slowing down the entire growing season (1300 mm of rain from March to June). In particular, between May 1 and June 14, it rained consistently for 24 days, making our effort in the vineyards remarkably intense and complicated. Nevertheless, our historical full-time team was able to overcome the challenges of downy and powdery mildew. A bad hailstorm unfortunately hit Barbaresco on Sunday July 17, resulting in a loss of 30% of the overall production. September 2018 was sunny, fresh, and windy, with no drastic changes in temperature from day to night, which allowed the grapes to continue to ripen. The harvest started at the end of August with Sauvignon blanc and finished with Chardonnay on September 15th. Despite damage endured from the hailstorm in Barbaresco, the vineyard in Serralunga d'Alba exhibited an excellent ripeness of grapes, with high acidity, low pH and a balanced concentration of sugars.

Tasting notes

It shows white flowers and sap, with a clear note of green apple. Mineral notes pop up to follow. This wine is complex with a firm texture, full in body, yet a vibrant acidity. Gaia & Rey opens up on the palate slowly, just like it will show all its surprising potential over the years. The oak is beautifully integrated, the finish is crisp and lingering.

Vineyards

In Treiso and Serralunga.

Appellation Langhe D.O.P.

Grape varieties Chardonnay.

Winemaking method

Fermentation and ageing in oak for six-eight months.

First vintage produced 1983.



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