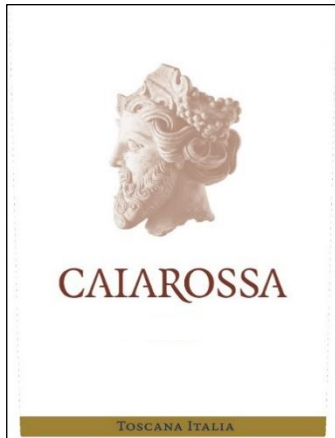


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Caiarossa

Owner: Eric Jelgersma

Country: Italy / Val di Cecina – Tuscan Coast

Founded: 1998

Annual Production: 15,000cs (total)

Description: Caiarossa was founded in 1998 in the Val di Cecina, southwest of Florence and just inland from the Tuscan Coast. The winery takes its name from the intense red soils of the region. The property was acquired in 2004 by Eric Jelgersma, owner of famed Bordeaux estates Ch. Giscours and Ch. Du Tertre and has since become a critical darling, featuring a string of top scoring wines.

Wine Notes – 2017 Caiarossa, Toscana (Organic)

Since its founding in 1998 and particularly since its acquisition by the noted Bordeaux vigneron Eric Jelgersma (owner of Ch. Giscours and Du Tertre in Margaux), Caiarossa has been one of the leading lights of the Tuscan Coast. The estate is located just inland from the sea and features a microclimate that balances abundant sunshine with large diurnal temperature variations. The vineyards sit on varied soil types and are planted to 11 different varietals, including classic Bordeaux cultivars as well as Syrah, Chardonnay and Viognier, among others. The property has been fully organic and Demeter-certified bio-dynamic since 2005. The eponymous Caiarossa bottling is the estate's benchmark wine and is the purest expression of the spectacular Tuscan terroir. Made from a blend of seven varietals, the wine has been a critical and commercial favorite vintage after vintage.



93 Points (Jan 2021)

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94 Points (July 2020)

Technical Specifications

Varietal Composition:	Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Sangiovese, Petit Verdot, Alicante
Vineyard Region:	Podere Serra all'Olio vineyard, Val di Cecina, Tuscan Coast, Italy
Vineyard Characteristics:	Average 20 year old vines, calcerous and marine sediment over brown clay
Production Volume:	~3,300 cases
Wine-Making / Vinification:	Hand-harvested grapes in multiple passes, maceration on skins for 20-30 days, first few days cold maceration Fermented by varietal in a mix of concrete and wooden vats (10-80 hectoliters) using native yeasts, daily pump-overs, malolactic fermentation in concrete tanks and oak casks Aged 11-20 months (depending upon varietal) in 30% new oak tonneaux and barrels, 70% 2 nd and 3 rd use oak vessels, finished with 6 months in concrete tanks
Alcohol / Volume:	14.0%

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The organic 2017 Caiarossa (made with Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot, Sangiovese, Syrah and Alicante) displays bright and focused fruit, framed by an elegant mineral note of crushed limestone. The fruit is presented as dark cherry and sweet blackberry, but the wine also shows savory tones of tobacco and cured leather. However, those candied cherry and raspberry notes emerge with distinction and underline the heat of the vintage. The tannins are a bit dusty and bitter. 93 Points

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A fresh, chewy red with brightness and coolness for this ripe vintage. Medium body. Pretty fruit. Dark-berry, wet-earth and mushroom flavors. From biodynamically grown grapes. Drinkable now, but better in 2022 and onwards. 94 Points