

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2020

“ Claré J.C. is a Nebbiolo made according to a 1606 note by Gian Battista Croce, the jeweler of the House of Savoia. This wine is a time-capsule into an era when Nebbiolo wines tasted fresher, slightly crisp and smooth. This is a wine for people who are young at heart and curious about the forgotten past of Piemonte. ”

Giuseppe Vaira

DESCRIPTION: Claré JC is a unique wine, our take on the forgotten days of Nebbiolo, when it was enjoyed in its lighter and fresher garment. The winemaking protocol follows the 1606 writings of G.B. Croce, jeweler of the House of Savoia: the wine is bottled soon after the fermentation so as to retain a gentle off-dry finish and a lovely energy.

The 2020 JC offers amazing drinkability and is one of the most transparent and vibrant vintages to date.

VARIETAL: 100% Nebbiolo.

VINEYARD AND TERROIR: Fruit from our young vineyards.

GROWING: In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

VINTAGE: 2020 is a truly remarkable vintage and one of the longest of the decade. It started off with an anticipated bud break and slowed down throughout spring and summer, resulting in a late harvest. An abundant flowering, from May 12th, set the stage for perfumy, aerial and red-tone dominated wines. Numerous rainfalls, well into July, resulted in a less regular fruit set, much more work in the vineyards, but also milder temperatures, leading to an estimated vegetative cycle of 213 days. Great aromatics, varietal authenticity and gorgeous tannins are the signatures of 2020.

HARVEST AND WINEMAKING: Nebbiolo for 2020 Claré JC was picked around September 24th. Approximately 18% of the grapes were fermented as whole clusters. After a short maceration, the wine was racked to finish fermentation off the skins, for a gentler extraction.

AGING: Very short aging prior to bottling, on February 11th 2021.

TASTING NOTES: Transparent, bright red ruby color. Aromas of cherries, cherry stones, wild strawberries and pomegranate nectar on the nose. The bouquet is completed by whiffles of wet stone, orange blooms and sweet spices. Amazing drinkability on the palate, with a lingering finish of wild berries and purple flowers. The silky tannins make this wine ideal to be served slightly chilled during the warmer months (14-16°C) and can pair an amazing array of diverse food, from aperitifs and appetizers to spicy dishes, fried delicacies and BBQs.

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