

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2021

“ 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 2021 Claré JC shows gorgeous cherry and Nebbiolo-skin tones on the nose and a slightly drier finish that will blossom with some time in the bottle.

VARIETAL: 100% Nebbiolo.

VINEYARD AND TERROIR: Fruit from our young Nebbiolo 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: 2021 vintage is set to provide some world class wines. Despite a frost alert in the spring, and a few violent hailstorms during summer, the season was generally very positive, moderately dry and with late harvests. All grapes have abundance of acidity and good phenolics, and the shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years. .

HARVEST AND WINEMAKING: Nebbiolo for 2021 Claré JC was picked between September 15th and October 4th. 20% 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 in a close stainless steel vat prior to bottling, in February 2022.

TASTING NOTES: Bright pigeon-blood ruby red color. The 2021 Claré JC shows gorgeous cherry and Nebbiolo-skin tones on the nose, with a signature lift and varietal purity. In the palate, the wine reveals the pedigree and signature of this vintage, showing a tad more structured and dry than previous vintages. It will blossom by summer into a lovely bottle for all outdoor and spicy food pairings.