



Castillo de la Peña

GRAN RESERVA



Origin D.O. Campo de Borja (Aragón), North-Eastern Spain.

Vineyards The oldest vines were planted by our founding father, Andrés Ruberte, in 1958 in an area of 50 hectares. Our estate has since grown to 250 hectares with vines planted at a density of approximately 2,000 per hectare. The vineyards are situated in and around the small town of Magallón, at the foot of the Sierra de Moncayo mountain range. Here, the vineyards benefit from a unique micro-climate of long, hot summers and fiercely cold and dry winters in which the local grapes can flourish.

Grapes 80% Garnacha / 20% Cabernet Sauvignon

Soils Unusually dry, limestone soils with some clay, producing Borja's characteristically small, bush-like vines.

Winemaking The wine of our oldest Garnacha vineyard was blended with that of our Cabernet Sauvignon vineyard, which lies slightly higher up on the slopes of the Moncayo foothills. All our grapes were picked by hand and placed on the sorting table where our winemakers, Susana and Pamela, selected the finest grapes for our Gran Reserva wine. The musts from the first pressing of the grapes were fermented slowly at a very low temperature in stainless steel tanks, allowing us to preserve and develop the natural fruit-driven vibrancy of our local grapes. After blending, the young wine was placed in 225 litre French oak barrels where the ageing process began.

Technical Info Alc. by Vol: 14% Total Acidity: 5.5 g/l. Total Sugars: <2 g/l.

Ageing Our 500-year-old ageing cellar was cut deep into the mountain by our ancestors and it now houses the French oak barrels used to age our Gran Reserva wines. The wine was aged in 225L French oak casks for a minimum of 48 months before being bottled and laid down to continue the ageing process in our cellar.

Further Ageing Potential Will improve with age over the next 3-5 years.

Tasting Notes & Food Matching Our Gran Reserva blends the rich, spicy character of our old bush vines with the luscious, yet subtle, vanillic aromas imparted by oak. The velvet-smooth palate has a long-lasting, voluptuous finish. Succulent roast lamb and fillet steak make ideal partners for our Gran Reserva, while our neighbours often enjoy it with their local cochinitillo (suckling pig) - delicious!

Pamela's guide "My Gran Reserva is ready to be enjoyed now and will soften with age over next few years. I serve it at room temperature (around 18°C) with fine food and good friends"



Pamela A. Gerdes

Artiga Fustel Winemaker