



NOSTRADA

20-Y.O. GRAN RESERVA

- Origin** D.O. Campo de Borja (Aragón, North-Eastern Spain).
- Vineyards** The oldest vines were planted by Mr. Andrés Ruberte in 1958 at a density of around 2,000 vines per hectare. Our vineyards lie in the foothills of the Moncayo and benefit from a unique micro-climate of long, hot summers and fiercely cold and dry winters; conditions in which the native grapes of D.O. Campo de Borja have evolved to flourish.
- Grapes** 60% Garnacha / 40% 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. All our grapes were picked by hand and placed on the sorting table where our winemaking team selected the finest grapes for our GOLD LABEL wine. The musts from the first pressing of the grapes were fermented slowly in a 25kL temperature-controlled stainless-steel tank. After blending, the wine was placed in 225L French oak barrels where the ageing process began.
- Technical Info** Alc. by Vol: 14% Total Acidity: 5.5 g/l. Total Sugars: 2.3 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 48 months before being transferred to larger oak barrels to continue this process. After bottling, the wine laid down prior to market release.
- Ageing Potential** Will improve with age over the next 5 years or so.
- Tasting Notes & Food Matching** Cherry-red in colour with some more russet tones at the rim of the glass. On the nose, there are hints of fresh spice with remarkably fresh notes of forest fruits, underpinned by a smooth and toasty oakiness. In the mouth, the wine is silken in texture, round and well-structured. The tannins are soft and well balanced with the acidity. The aftertaste is long and pleasant. Excellent with red meats, such as beef and venison. Also great with mature cheeses and richly flavoured stews and casseroles.
- Pamela's guide** "Our GOLD LABEL Gran Reserva is ready to be enjoyed now and will soften with age over next few years. I serve it at around 18°C with fine food (beautiful with our local *cochinillo* suckling pig) and good friends"

Pamela A Geddes

Pamela Geddes, Winemaker

