



# NOSTRADA

## MACABEO-MUSCAT

**Origin** Vino de la Tierra de Castilla

**Vineyards** Grapes were selected from two vineyards with an average age of around 35 years. The first small vineyard is situated next to the small town of Magallón, in Spain's central plains and the second is situated further south in La Tierra de Castilla where the region's unique climate facilitates healthy production and good ripening of the grapes.

**Variety** 95% Macabeo / 5% Moscatel de Alejandría

**Soils** The loose, rocky soils provide excellent aeration and drainage, abound in limestone and offer very low levels of organic material. There result is Borja's characteristically small, bush-like grapevines.

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**Winemaking** The two white grape varieties are hand-harvested during the first fortnight of October, fermented separately in stainless steel tanks. The temperature is controlled initially at 25°C, reaching 30°C after 21 days.

**Technical Info** Alc. by Vol.: 13%      Total Acidity: 6.6 g/l.      Total Sugars: 2.4 g/l.

**Bottle type** Tall Bordeaux-style dark green bottle with synthetic cork closure.

**Ageing** The wine is fresh from the most recent harvest with neither oak nor bottle ageing. Instead, the emphasis is on developing and expressing the intrinsic qualities of ripe and fruity Macabeo and Muscat grapes.

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**Tasting notes & food matching** The well-structured Macabeo grape provides the perfect backbone and acidity for the fresh, citrus aromas of the delicately floral Muscat. NOSTRADA Macabeo-Muscat is a dry, medium-bodied and easy-drinking wine, with a smooth palate feel that gives way to a pleasantly round and long-lasting finish.

**Winemaker's guide** Ideal for accompanying a wide range of dishes, such as pasta and noodles, fish and shellfish, chicken and tapas. Serve nicely chilled and enjoy within the next one to two years for optimum freshness.



*Pamela A. Geddes*

Pamela Geddes, Artiga Winemaker