



NOSTRADA Silver Label RESERVA



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

Vineyards The oldest vines were planted by our founding father, Señor 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 70% Garnacha / 30% 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 hand-picked and placed on the sorting table where our winemakers, Susana and Pamela, selected the finest grapes for NOSTRADA. 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 aging process began.

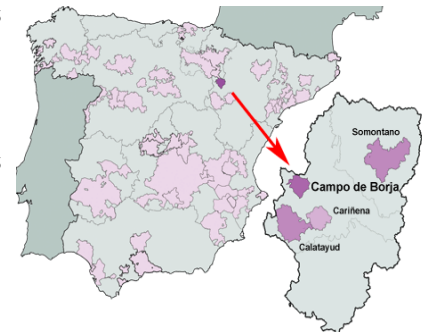
Technical Info Alc. by Vol: 14% Total Acidity: 5.1 g/l. Total Sugars: 2.9 g/l.

Ageing Our 500-year-old aging cellar was cut deep into the mountain by our ancestors and it now houses the French oak barrels used to age our NOSTRADA Reserva wines. The wine was aged in 225L French oak casks for 36 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 3-5 years.

Tasting Notes & Food Matching NOSTRADA Silver Label 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 Reserva, while our neighbours often enjoy it with their local *cochinillo* (suckling pig) - delicious!

Susana's guide "My 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"



D.O. Campo de Borja
"The Empire of Garnacha"



The stone-walled aging cellar was carved into the Moncayo mountain that overlooks our winery by our ancestors over 500 years ago.