



## NOSTRADA OLD VINES GARNACHA

**Origin** Denominación de Origen (D.O.) Campo de Borja, Spain

**Vineyards** The oldest vines were planted in 1958 in an area of 250 hectares, at a density of approximately 2,500 vines per hectare. The vineyard is situated on the northern slopes of the Moncayo mountain range, in the northeast of Spain. Here, the vineyard benefits from a unique microclimate of long, hot summers and fiercely cold and dry winters.

**Variety** 100% Garnacha

**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 vines, where the Garnacha thrives.

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**Wine-making** Hand-harvested during the latter half of September, the grapes are fermented in temperature-controlled stainless steel tanks. The temperature is controlled and kept to a very low 14°C.

**Technical Info** Alc. by Vol.: 14.5 % Total Acidity: 6.1 g/l. Total Sugars: 3.9 g/l.

**Tasting notes & food matching** Deep, rich purplish tones all the way to the rim of the glass with intense aromas of ripe red berries and a sweet jamminess on the nose. Silky-smooth in the mouth with just 3 grams of residual sugar providing a long-lasting and pleasant aftertaste. The perfect match for richly-flavoured meats, roast veg and mature cheeses. Also great with traditional Spanish fare, such as *pata negra* cured serrano ham or spicy *chorizo* sausage.

**Winemaker's Guide** The wine is ready to enjoy now and will evolve well for two to three years. Enjoy at room temperature (around 18°C) or even slightly chilled on a warm summer's evening. Best served with fine food and good friends.

**Background Information** 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. Around 15% of our Old Vines Garnacha was aged for just three months in this 'cave' to add a beautiful complexity and finesse to the young wine.

