



NOSTRADA

OLD VINES TEMPRANILLO



D.O. Tarragona

Origin *Denominació d'Origen (D.O.) Tarragona, Spain.*

Vineyards The 80-hectare vineyard is situated in the picturesque town of Bràfim, in Tarragona, northern Spain. Each hectare is planted with approximately 2,000 vines, ranging between 40 and 45 years of age. The sea breezes from the nearby Mediterranean Sea help to cool the grapes and to promote a long and healthy ripening cycle.

Variety 100% Tempranillo (Old Vines)

Soils Soils are from the Miocene era and offer a unique combination of brownish-grey limy and stony soils. Higher up the slopes towards the top of our vineyard, there is more reddish terrain, very rich in nutrients.

Winemaking All grapes were picked by hand. Maceration of the skins and must took place in temperature-controlled stainless-steel tanks and this continued for most of the alcoholic fermentation. The temperature was kept very low (as low as 14°C) in order to preserve the rich natural fruit-driven aromas of our native Tempranillo grapes. This process is followed by malo-lactic fermentation and filtration prior to bottling.

Technical Info Alc. by Vol.: 13% Total Acidity: 5.6 g/l. Total Sugars: 1.2 g/l.

Ageing The wine is fresh from the most recent harvest with neither oak nor bottle ageing. Instead, the emphasis is on maintaining optimum freshness and intensity of the young fruit.

Tasting notes & food matching Nostrada Tempranillo is characterised by rich aromas of dark forest berries with subtle hints of spice. Well-structured with a silken mouth feel and a pleasantly long and well-rounded finish.

Winemaker's guide Nostrada Tempranillo makes the ideal match for barbecued meats such as steak and ribs, as well as roast lamb, or strong, mature cheeses. Here in Spain, we often enjoy it slightly chilled in the warmer summer months with a light plate of our favourite tapas – cured *Serrano* ham, or spicy *Chorizo* sausage are two perfect examples.

