

Bodegas Ochoa Crianza

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

CEPAGE: 100% Tempranillo

WINEMAKING: Short maceration of skins and must prior to fermentation.

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months in new American Oak followed by 2 years in bottle

THE STORY

Today, 6th generation sisters Adriana and Beatriz Ochoa are keeping the Ochoa legacy alive. Adriana Ochoa makes wines that showcase the beautiful terroir of Navarra in collaboration with her younger sister Beatriz, who is CEO. Their wines are certified organic in farming and wine making as well as sustainable.

PHILOSOPHY: With a strong and unshakable respect for the environment, the Ochoa's tend their land, and grapes with the utmost care in order to get the best by using organic and sustainable practices in the vineyard and the winery.

BIOGRAPHY: Bodegas Ochoa is one of Spain's most dynamic wineries. Family owned and run since 1845, it is based in Olite, a small-town, and capital of Navarra, where the King had summer residence in medieval times. Ochoa was their wine supplier. They still have an invoice from 1370.

THE ADJECTIVES

OVERALL: Intense ruby red color

AROMAS / FLAVORS: red currant, black berries, cherry, and cocoa wrapped with hints of vanilla from its aging process.

MOUThFEEL: Round with excellent balance of acidity with firm tannins

THE SELLING POINTS

Certified organic, 6th generation family owned winery

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Paella, steak, mushrooms, red sauce dishes

