

# Bodegas Ochoa Crianza

## THE FACTS

**COUNTRY:** Spain

**REGION:** Navarra

**APPELLATION:** Navarra

**CEPAGE:** 40% Tempranillo, 25% Grenache, 20% Merlot, 15% Graciano

**WINEMAKING:** Individually fermented for 10 days at 71.6° F with native yeast

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 9 months in 225L used American and French oak

## 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:** Bright deep cherry color

**AROMAS / FLAVORS:** Blueberries and ripe blackberries along with spices such as cloves, anise, cinnamon and coffee

**MOUTHFEEL:** Soft and round with bright acidity

## THE SELLING POINTS

Certified organic, 6th generation family owned winery

**AWARDS:** 90pts Tim Atkin, Top 100 Wines of Navarra

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

**PAIRINGS:** Paella, steak, mushrooms, red sauce dishes

