

Bodegas Ochoa

Late Harvest Moscatel



THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

CEPAGE: 100% Muscat of Alexandria

WINEMAKING: Grapes are handpicked in late October and November once the sugar content at its prime and grapes shrivel. There is no noble rot influence in this wine. Fermentation is stopped by adding grape spirit, which raises the Abv % and leaves unfermented residual sugar in the wine.

ALCOHOL BY VOLUME: 15.0%

AGING: Stainless steel

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: Sweet and fresh

AROMAS / FLAVORS: honeyed notes with fruity aromas of ripe stone fruit

MOUTHFEEL: Soft and full with surprising acid keeping it bright

THE SELLING POINTS

Late harvest moscatel, no botrytis influence.

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Blue Cheese, flourless chocolate cake, foi gras and pates, peach crumble, olive oil cake

