

# Bodegas Ochoa

## Tinto Nude

### THE FACTS

**COUNTRY:** Spain

**REGION:** Navarra

**APPELLATION:** Navarra

**CEPAGE:** 100% Tempranillo

**WINEMAKING:** The grapes ferment with native yeasts in stainless steel tanks. This wine spends a few months in the cellar, softening its tannins naturally, without any additives.

**ALCOHOL BY VOLUME:** 13.0%

**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:** Vibrant youthful wine with bright dark fruits

**AROMAS / FLAVORS:** strawberry and raspberry along with herbs from the vineyard, such as lavender, rosemary, and thyme

**MOUTHFEEL:** Light bodied with deep berry tones

### THE SELLING POINTS

Certified organic, 6th generation family owned winery

**SUSTAINABILITY:** Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Pairs well with meats, fish in sauce, charcuterie, and cheeses.

