



Bodegas Ochoa
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SERIE CALENDAS

The series we call Ochoa Calendas represents our young wines, where the predominant characteristic is fruit. These fresh, fruited wines suit any palate.

We took our inspiration for the name from those ancient cultures when humankind and the whole of nature were ruled by the moon, which measured time and marked the birth of new life.

For the Romans, the moon marked the Calends of March (their New Year's Day) which, interestingly, coincides with the spring awakening of our vines, when our wine begins its lifecycle. The slogan for this series is "The moon is always there, even if we can't see it". It is meant to reflect our respect for the course of Nature, which is an essential part of making quality wines..

OCHOA CALENDAS BLANCO



THE HISTORY

Our wine list has always included a white wine, although the blend has varied over the years.

Our white wine of the 80s was made entirely from Viura grapes. When the Chardonnay varietal was approved by DO, we decided to include a percentage to enhance the aromas, and later, in the 90s, we opted for a small percentage of muscatel which adds some tropical aromas that combine perfectly.

Nowadays, Ochoa Calendas White is made from 3 different varieties and all the care in the world.

GRAPE VARIETY

75% Chardonnay & Viura 25%

VINEYARD

La Milla and El Bosque.

THE WINE

Calendas White is made of 3 varieties of grape: Viura gives it its freshness and vivacity; Chardonnay its structure; and a small percentage of Muscatel its fantastic floral aromas.

It is ideal for newcomers to the world of wine, and for all those who enjoy fresh, aromatic whites.

CHARACTERISTICS

To the eye: A greenish yellow revealing its youth.

On the nose: Dominant varietal aromas and floral notes.

In the mouth: Fruity, fresh, flavourful, with good acidity and floral notes from the Muscatel.

Recommended drinking temperature: 8°C-10°C.

TECHNICAL DETAILS

Vintage: 2018

Total acidity: 5 g/l

Alcohol: 13,5%

Residual Sugar: 1,0 g/l

PAIRING SUGGESTIONS

Grilled fish.

Pasta, starters and rice dishes.

Salads with a balsamic-based dressing and oriental food.

GOOD TO DRINK

For 2 years.