



OCHOA
Vivimos el vino

CALENDAS BLANCO 2020



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CALENDAS SERIES

PURE VINEYARD EXPRESSION

Our Calendas range represents our fresh, fruit-forward, young wines. Unpretentious wines of excellent value for money, terrific options for your daily basis.

GRAPE VARIETY

70% Chardonnay % 30 Viura from La Milla State

ABV % 13

ELABORATION AND AGEING

We believe that quality starts in the vineyard, being this range a pure and genuine expression of it. Early grapes picking, looking for a gentle yet crisp acidity, followed by separated fermentation at low temperature for a gentle aromatics, with a post-fermentation short ageing in temperature controlled stainless steel vats prior to blending and bottling. Chardonnay provides structure, the backbone of the wine, whilst Viura gives crispiness and freshness.

TASTING NOTES

To the eye, medium lemoncolor. On the nose, it's got a fruity predominant character with aromas of apple, pear, melon, lime and pineapple once the wine starts to get in contact with the oxygen. On the palate follow the same fruity approach. It has high crisp acidity, medium flavour intensity and finish. Good concentration and balance of alcohol and acidity, which is high yet crisp and pleasant. A wine with a lovely mouthfeel considering that we talk about a young white.

RECOMMENDED SERVICE TEMPERATURE 8 °C

WHAT TO PAIR WITH?

It is a medium-bodied white wine, but will go down well too with your tapas, charcuterie /cheese boards, nibbles and snacks. Great companion for your salads, rice, sushi, mussels, dim sum...Tip of the day: don't be afraid to try me with white meats such as rabbit, chicken, turkey.

SHOULD I STAY OR SHOULD I GO?

Drink it now, but due to the ageing potential of both Chardonnay and Viura you can keep it for the next 3 years.

VINTAGE 2020

TOTAL ACIDITY 4,5 g/l

RESIDUAL SUGAR < 1 g/l