



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

Navarra is famous for its rosés, made by the traditional method of bleeding and for its Grenache grapes. Ochoa Calendas Rosé is the most Navarrese of our rosés; characteristic for its intense pink colour due to a higher percentage of Grenache and its typical red berry and strawberry candy aromas.

GRAPE VARIETY

Garnacha 70% and Tempranillo 30%.

VINEYARD

El Bosque and Santa Cruz

THE WINE

The Grenache and Tempranillo varieties form the basis of this rosé made by "bleeding", when the must is left to macerate with the grape flesh and skins for about 6 hours. The must is then decanted off without pressing and fermented in temperature-controlled stainless-steel vats.

CHARACTERISTICS

To the eye: Beautiful bright raspberry pink in colour.

On the nose: Intense aromas of red berries, wild strawberries and raspberries.

In the mouth: Well-structured, flavourful, ample and well-balanced. Clean aromas dominated by ripe fruit. Well-balanced in the mouth, with a gentle entry and a smooth fresh passage.

Recommended serving temperature: 8°C-10°C

TECHNICAL DETAILS

Vintage: 2018

Total acidity: 5,2 g/l

Alcohol: 13,5%

Residual Sugar: 1,1 g/l

PAIRING SUGGESTIONS

Italian food: pasta, risotto...

Oriental food: sweet and sour.

Traditional local dishes: garden vegetables, white meats, rice dishes and mixed grills.

GOOD TO DRINK

For 2 years.