



OCHOA
Vivimos el vino

CALENDAS ROSADO 2020



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 Garnacha , 30 % Tempranillo from the El Bosque State.

ABV % 13

ELABORATION AND AGEING

We believe that quality starts in the vineyard, being this range a pure and genuine expression of it. Made by “sangrado” or bleeding, the Navarran genuine method to elaborate rosé wines: in this process, the grapes are lightly crushed and then left macerating with their skins for short time prior to its fermentation, which undergoes at low temperature and then the wine will rest in stainless steel vats before bottling.

TASTING NOTES

To the eye, medium pink colour. On the nose, it's got a fruity predominant character with aromas of red and black currants, lavender, and violets. On the palate follows the same fruity approach. It has medium firm tannins, medium acidity, medium flavour intensity and finish. Good concentration and balance.

RECOMMENDED SERVICE TEMPERATURE 8-10 °C

WHAT TO PAIR WITH

I am your barbecue rosé wine, but will go down well too with your tapas, charcuterie / cheese boards, nibbles and snacks. Great companion for your salads, rice dishes, and sushi. Tip of the day: try me with your preferred Mexican tacos and enchiladas.

SHOULD I STAY OR SHOULD I GO?

Drink it while young, though you can keep it for the next 2 years.

TOTAL ACIDITY 5 G/L

RESIDUAL SUGAR 1.5 G/L

