



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 TINTO

THE HISTORY

Ochoa Calendas Tinto was made by Javier in his early days. Now, Adriana has taken up the legacy. This is a young red wine, with intense fruity flavours to be enjoyed on any occasion and with any kind of food. It is a perfect every-day wine.

GRAPE VARIETY

Tempranillo 70% (organic certified) and Garnacha 30%. (in conversion to organic)

VINEYARD

El Bosque and Santa Cruz.

THE WINE

Ochoa Calendas Red combines the elegance of Tempranillo (70%) with the fruitiness of Grenache (30%). Its breadth of aromas and good structure in the mouth make it enjoyable for any occasion.

CHARACTERISTICS

To the eye: Vivid, slightly purplish in colour, reflecting its youth.
On the nose: Combines the red berry aromas of the Grenache with the tannic structure of the Tempranillo.
In the mouth: Fruity strawberry and raspberry aromas thanks to the outstanding ripeness of the grape.
Recommended serving temperature: 14°C-16°C.

TECHNICAL DETAILS

Vintage: 2018
Total acidity: 5,4 g/l
Alcohol: 13,5%
Residual Sugar: 2,7 g/l

PAIRING SUGGESTIONS

Meat.
Fish in sauce.
Cold meats and cheeses. Perfect with tapas!

GOOD TO DRINK

For 3 years.