



OCHOA

Vivimos el vino

CRIANZA
Tempranillo
2017



JAVIER OCHOA SERIES

ALL TIME CLASSICS

This wine was created in 1987 by Javier Ochoa, who decided to take a chance on this privileged stand-alone varietal, after finding the perfect terroir to grow and cultivate Tempranillo grapes. A quality reference among wine enthusiasts and a wine that year in, year out, improves and gains new followers.

GRAPE VARIETY

100% Tempranillo from Santa Cruz State in Traibuenas.

ABV % 14

ELABORATION AND AGEING

Grapes are picked-harvested early. In the cellar, the must macerates with the skins and ferments (with native yeasts) in stainless steel tanks, followed by 12 months of resting in 225 L new American oak barrels. Afterwards, it goes extra 24 months of bottle ageing, developing gently and gradually before being released to the market.

TASTING NOTES

To the eye it has an intense ruby-red colour with cherry hues. On the nose shows red and black fruits notes, wrapped with hints of vanilla from its aging process. On the palate, the wine is round, with an excellent balance of body and acidity, firm-yet- soft tannins, with long finish and medium flavour intensity, reminiscent of black berries, dark cherries, black currants, vanilla, black pepper and cocoa.

RECOMMENDED SERVICE TEMPERATURE 16 -18 ° c

WHAT TO PAIR WITH ?

Your perfect after-work companion. Matches perfectly with tapas, grilled meats, mature cheeses, casseroles and pasta based dishes such as lasagna or bolognese. It's so easy to drink that it begs a second glass.

SHOULD I STAY OR SHOULD I GO ?

It drinks tremendously well now, but you can keep this wine for the next ten years. We bet you will not.

VINTAGE 2017

TOTAL ACIDITY 5,6g/l

RESIDUAL SUGAR 1,8 g/l