



Bodegas Ochoa
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JAVIER OCHOA SERIES

Enormous respect for nature, hours of work on the land, years of experience, millions of trials, hundreds of triumphs, love for his family (and for wine, which is part of it), loyalty to tradition and up-to-the-minute, yet solid ideas on oenology.

These are the pillars of Javier Ochoa's success and they are expressed in everything he creates.

Javier Ochoa's six signature wines are among the best-known from our winery. Javier has poured into them all his experience, his love of the land, his regard for tradition and the vocation for innovation inculcated in him from childhood by his father.

Javier is among the most prestigious oenologists in the land and he is confident that every wine that bears his signature is a perfect example of Bodegas Ochoa quality.



OCHOA TEMPRANILLO CRIANZA

HISTORY

This wine was created in 1987 by Javier Ochoa, who decided to take a chance on this privileged stand-alone varietal, which gives wine of excellent quality. At the time, it was unusual to name the variety on the label and we caused quite a stir by letting consumers know what they were enjoying.

VARIETAL

100% Tempranillo.

ESTATE

Santa Cruz

THE WINE

Ochoa Tempranillo Crianza represents the wines of our terroir and our winery, which we continue to produce year after year because it is a quality reference among wine-drinkers.

In year 2012, we celebrated its 25th anniversary. The finesse to make it crianza is achieved by aging it for 12 months in 225L American oak casks, after which it is rounded off in the bottle, where its characteristics continue to develop gradually and naturally.

CHARACTERISTICS

To the eye: Intense ruby red with cherry tones.

On the nose: Mild aromas of red berries enveloped in the touches of vanilla typical of oak-aged crianzas.

In the mouth: Rounded, ripe fruit and smooth tannins.

Recommended serving temperature: 16°C-18°C.

PAIRING SUGGESTIONS

Perfect with a meal or a tapas; so easy to drink it begs a second glass. Good with grilled meats, casseroles and mature cheeses.

GOOD TO DRINK

For 5 years