



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 RESERVA

HISTORY

The pace of modern living often has us dashing around. But Nature is its own timekeeper and some things take time to reach their peak. Our Ochoa Reserva is one of them. This wine is the result of exhaustive selection of grapes in the vineyard. Under our watchful eye it gradually develops, first in the cask and later in the bottle, into a premium quality Reserva.

VARIETAL

Tempranillo 60%, Cabernet Sauvignon 20%, Merlot 25%.

ESTATE

El Secadero, La Milla and Montijo.

THE WINE

Ochoa Reserva is a mature, complex wine with a fruitiness showing through its elegance and silkiness. Crianza begins with the unfiltered wine, which is Decanted off several times and aged in 225 L.

American

and French oak casks for a full twelve months. It is then kept bottled and controlled in the winery until it can be called Ochoa Reserva. This wine undergoes no stabilization treatments or processes and some sedimentation may therefore occur over time.

CHARACTERISTICS

To the eye: Well-aged, vivid ruby red, from its crianza.

On the nose: Fruity and spice aromas of crianza.

In the mouth: It is rounded, with nuances of ripe fruit and smooth tannins. Good passage through the mouth, balanced and gentle with rounded tannins. A flavorful wine that is generous, ample, and lingering on the palate.

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

PAIRING SUGGESTIONS

Grilled meats.

Casseroles.

Mature cheeses.

GOOD TO DRINK

For 8 years or more.

