

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 MOSCATEL

HISTORY

The idea for a new style of natural sweet white wine from small-grained muscatel grapes was that of Javier Ochoa, when engaged in research on this varietal at the EVENA (Estación de Viticultura y Enología de Navarra- Navarra Viticulture and Oenology Station).

Our small-grained muscatel is very special, and its original characteristics are enhanced by over-ripening.

VARIETAL

100% small-grained muscatel.

ESTATE

El Bosque.

THE WINE

In Ochoa Moscatel we constantly reinvent ourselves and every vintage is different. Warm years bring out its intense honeyed, floral aromas, while in cooler years its notes of tropical fruits and white flowers and a lively acidity come to the fore.

The grapes are harvested in the early hours; then, a selection just starting to turn into raisins are taken to the winery to be pressed without any exposure to oxygen so that they keep their full aromatic potential.

CHARACTERISTICS

To the eye: Bright golden yellow.

On the nose: Complex in its aromas; strong honey aroma, roasted notes of small-grain muscatel raisins. Roses, orange blossom.

In the mouth: Silky, balanced and indulgently sweet. Good balance of sweetness and acidity. Notes of over-ripe grape adding to the diversity of aromas in nose and mouth. A wine with a deliciously long finish.

Recommended serving temperature: 8°C-10°C.

PAIRING SUGGESTIONS

Starters (foie).

Exotic or citric fruit desserts.

Strong cheeses such as Cabrales.

GOOD TO DRINK

For 4 years and more. Ages very well because of the concentration of residual sugar. Continues to develop in aroma and colour.