



OCHOA

*Vivimos el vino*

GRAN  
RESERVA

2011



# JAVIER OCHOA SERIES

## ALL TIME CLASSICS

Have you ever heard the expression “ageing like fine wine”? Well, this is all what it takes. The art of aging at its maximum pureness an expression, for wines that are only elaborated in the best vintages.

### GRAPE VARIETY

60 % Tempranillo, 30 % Merlot, 10% Cabernet Sauvignon from Santa Cruz State, La Milla State and El Bosque State.

ABV % 14

### ELABORATION AND AGEING

Best grapes from best plots undergo fermentation separately, then the wines are blended and spend 24 months in 225 l new French and American oak barrels, plus at least 6 years more of bottle ageing before release. There is no stabilization process in this wine, some precipitation may therefore occur. Minimum intervention to let the wine develop and evolve gradually and harmoniously.

### TASTING NOTES

To the eye it has an intense ruby-garnet colour due to its ageing process. On the nose it shows red and black jammy fruits notes, wrapped with hints of vanilla, black pepper, bell pepper, tobacco and dark chocolate notes. On the palate, the wine is round, with an excellent balance of body and acidity, firm-yet- soft tannins, with very long finish and pronounce flavour intensity, reminiscent of black berries, dark cherries, black plums, black currants, vanilla, black pepper and cocoa.

RECOMMENDED SERVICE TEMPERATURE 18 ° C

### WHAT TO PAIR WITH

This wine goes tremendously well with grilled meats, casseroles, rich and mature cheeses, with your Habana cigars. Tip of the day: this is a wine to be enjoyed with no rush. Do not decant it, just open it and leave the bottle open for 15 minutes, then gently pour a bit in your glass each time. Feel how evolves, how changes and brings different nuances. It will surprise you.

### SHOULD I STAY OR SHOULD I GO?

Still you can keep this wine within the next 15 years, but it is just too good to be missed out right now. Drink and enjoy now, that’s the best tip.

VINTAGE 2011

TOTAL ACIDITY 5,2 g/l

RESIDUAL SUGAR 1,2 g/l