

Ochoa Calendas Chardonnay Viura 2016



Wine Ratings -- This Vintage:
87 Points – Vinous

Wine Ratings -- Earlier Vintages:
2014: 87 Points – Vinous
2010: 85 Points – Wine Enthusiast
2009: 86 Points – Wine Enthusiast
2008: 88 Points – Wine & Spirits
85 Points – Wine Enthusiast

Region:

The Navarra region is located in northern Spain, south of Bilbao and the Basque region, in the foothills of the Pyrenees. Navarra was a very important wine producing region during the Roman Empire and was later immortalized by Ernest Hemingway in several of his novels due to its distinct cultural features. The climate varies from sun-drenched, desert-like plains in the southeast to the snow capped peaks of the Pyrenees in the north, which combine to contribute to the wide range of grape varieties grown in the region.

Bodega Ochoa – Bodegas Ochoa is family owned and operated with estate owned vineyards. All of their wines are produced organically, but without organic certification. Javier Ochoa is the wine maker and oversees the entire operation in the vineyards and bodega. Javier is slowly turning over the winemaking responsibilities to his daughter, Adriana, who trained in Bordeaux and Australia and awarded *Best Young Female Winemaker in Spain* by several European magazines.

History – Bodegas Ochoa was founded in 1370 and was the personal winemaker for the King of Navarra and his royal court for nearly 500 years. The bodega has been exporting their wines only in the last 150 years. The bodega was located within the walled portion of the city of Olite, but its growth in the last century required it to relocate to its present location.

Tasting notes: Yellow color. Aromas of mustard seed, gardenia, and lemon extract. The palate is round with soft, floral green fruit flavors. Mellow and smooth with low acidity.

Imported since: 1995

Appellation: Navarra

Composition: 50% Chardonnay, 43% Viura, 7% Moscatel

Soil: mixture with a high concentration of calcareous clay with some gravel and limestone

Elevation: 1350 feet

Vineyard practice: Organic but without certification

Vine Age: Viura 31 years, Chardonnay and Moscatel 16 years

Yield: 2.2 tons per acre

Harvest Dates: first week of September with selection table

Fermentation: 10 days at 64 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: approximately 2 months in the bottle

pH: 3.25

Residual Sugar: 1.4 grams per liter

Alcohol: 12.0 %

UPC: 7 50428 20057 4