

# Ochoa Calendas Garnacha Rosado 2016



**Wine Ratings -- This Vintage:**  
88 points – Int'l Wine Review

**Wine Ratings -- Earlier Vintages:**  
2013: 87 points – Inter'l Wine Cellar  
2011: 87 points – Wine Enthusiast  
85 points – Wine Spectator  
2010: 87 points – Wine Enthusiast  
85 points – Wine Spectator  
2009: 87 points – Wine Enthusiast  
2008: 85 points – The Wine Advocate  
86 points – Wine Enthusiast  
2007: 88 points – Wine & Spirits

**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 has been in charge of EVENA, the local oenological institute and continues to do a lot of research at EVENA. Javier is slowly turning over the winemaking and other responsibilities to Adriana, his daughter. Adriana has done extensive training in winemaking in Bordeaux and Australia and has been awarded 'Best Young Female Winemaker in Spain' by several Spanish and British wine 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:** Light pinkish salmon color. Strawberry, tangerine, and red berry aromas and flavors. Clean, crisp, and fresh with a touch of sweetness. Soft and persistent finish.

**Imported since:** 1995

**Appellation:** Navarra

**Composition:** Garnacha

**Soil:** mixture with a high concentration of calcareous clay

**Elevation:** 1300 feet

**Vineyard practice:** dry farming, organic without certification

**Vine Age:** 22 years

**Yield:** 2.38 tons per acre

**Harvest Dates:** middle of September with a selection table

**Fermentation:** 14 days at 64 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 1 month in the bottle

**pH:** 3.19

**Residual Sugar:** 2.3 grams per liter

**Alcohol:** 12 %

**UPC:** 7 50428 17107 2

**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.