

Ochoa Calendas Tempranillo Garnacha 2016



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:
2015: 88 points – Vinous
2014: 89 points – Vinous
2013: 88 points – Wine Enthusiast
87 points – Vinous
2011: 87 points – Wine Enthusiast
85 points – Wine & Spirits
2010: 87 points – Wine Enthusiast
2009: 86 points – Wine Advocate
88 points – Wine Enthusiast
2008: 85 points – Wine Enthusiast
2007: 89 points – Wine & Spirits

Bodega Ochoa — Bodegas Ochoa is family owned and operated with estate owned vineyards. All of the wines are produced organically; however, the bodega has not obtained organic certification. Javier Ochoa is the wine maker and oversees the entire operation in the vineyards and the bodega. Javier has also served as general manager 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: Dark ruby color. Blackberry aroma. Firm structure. Plum and black fruit flavors. Soft finish with notes of raspberry.

Imported since: 1995

Appellation: Navarra

Composition: 70% Tempranillo, 30% Garnacha

Soil: high concentration of clay, limestone, and round stones

Elevation: 1350 feet

Vineyard practice: dry farming, organic without certification

Vine Age: Tempranillo 24 years, Garnacha 22 years

Yield: 1.98 tons per acre

Harvest Dates: third week of September with selection table

Fermentation: 10 days at 70 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 2 months in the bottle

pH: 3.59

Residual Sugar: 1.4 grams per liter

Alcohol: 13.0 %

UPC: 7 50428 57007 3

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 varietals grown in the region.