

Ochoa Moscatel 2014



Wine Ratings -- This Vintage:

90 points – Vinous
89 points – Wine Spectator

Wine Ratings -- Earlier Vintages:

2010: 92 points – Wine Enthusiast
2007: 88 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, and all of the grapes are grown in their 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: Pale yellow color with orange blossom, honeysuckle, and ripe honeydew melon aromas and flavors. Balanced and sweet with enough acidity to carry the flavors though the soft finish.

Appellation: Navarra

Composition: Petit Grain Moscatel

Soil: mixture with very high concentration of clay and limestone

Elevation: 1380 feet

Vineyard practice: dry farming, organic without certification

Age: 27 years old

Yield: 1.19 tons per acre

Harvest Dates: end of October with selection table

Fermentation: 5 days at 59 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: None

pH: 3.2

Residual Sugar: 238 grams per liter

Alcohol: 15 %

UPC: 7 50428 63007 4