

Ochoa Reserva 2008



Wine Ratings -- This Vintage:

87 Points – Vinous

Wine Ratings -- Earlier Vintages:

2007: 93 Points – Wine & Spirits
2004: 91 Points – The Wine Advocate
89 Points – Wine Enthusiast
2003: 88 Points – Wine Enthusiast
2002: 90 Points – Wine & Spirits
87 Points – Wine Enthusiast
2001: 89 Points – The Wine Advocate

Bodega Ochoa – Bodegas Ochoa is family owned and operated, and all of their grapes are grown in their estate owned vineyards. All of their 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 bodega. 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. Perfumed mature cherry and blackberry aromas. Full body with roasted berry and spice flavors. Soft finish.

Imported since: 1995

Appellation: Navarra

Composition: 55% Tempranillo, 30% Cab. Sauv., 15% Merlot

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

Elevation: 1350 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 25 – 105 years, average

Yield: 2.0 tons per acre

Harvest Dates: end of September to first week of October with selection table

Fermentation: 12 days at 80 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 14 months in new French and American oak casks and 36 months in the bottle

pH: 3.63

Residual Sugar: 2.1 grams per liter

Alcohol: 14 %

UPC: 7 50428 61007 6

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.