

Ochoa Reserva 2010



Wine Ratings -- This Vintage:

None yet

Wine Ratings -- Earlier Vintages:

2008: 92 Points – Int'l Wine Review

87 Points – Vinous

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

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 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: mixed with a high concentration of clay, limestone, and many small stones

Elevation: 1350 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 23 years – Tempranillo, 33 years – Cabernet Sauvignon and Merlot

Yield: 1.2 to 2.0 tons per acre depending on varietal

Harvest Dates: end of Sept to first week of Oct with select table

Fermentation: 10 days at 80 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 18 months in new American oak casks for Tempranillo and new French oak casks for Cab Sauv and Merlot and 36 months in the bottle

pH: 3.63

Residual Sugar: 2.6 grams per liter

Alcohol: 14 %

UPC: 7 50428 61007 6