

Ochoa Tempranillo Crianza 2011



Wine Ratings -- This Vintage:

90 points – Vinous
90 points – Wine Spectator
90 points – Int'l Wine Review

Wine Ratings -- Earlier Vintages:

2008: 86 points – Wine Enthusiast
2007: 89 points – Wine Advocate
2006: 86 points – Wine Spectator
2005: 91 points – Wine & Spirits
87 points – Wine Enthusiast
2004: 86 points – Wine Enthusiast
2001: 85 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: Bright violet color. Red berry and cherry aromas with some mocha and woodsmoke. Juicy cherry and dark chocolate flavors. Clean and balanced. Soft finish.

Imported since: 1995

Appellation: Navarra

Composition: Tempranillo

Soil: high concentration of clay, gravel, and limestone

Elevation: 1350 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 21 years, average

Yield: 2.4 tons per acre

Harvest Dates: second week of October with selection table

Fermentation: 10 days at 77 degrees F in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 12 months in 2 year old American oak casks and 6 months in the bottle

pH: 3.5

Residual Sugar: 2.0 grams per liter

Alcohol: 13.7 %

UPC: 7 50428 59007 1