



JAVIER OCHOA SERIES

Gran Reserva 2011



Bodegas Ochoa:

Today 5th generation Javier Ochoa has passed the torch to the 6th generation; his two daughters Adriana Ochoa and Beatriz Ochoa. Adriana has done extensive training and winemaking in Bordeaux and Australia and has been awarded 'Best Young Female Winemaker in Spain' by several Spanish and British wine magazines and with the momentum of her father's work pushes Bodega Ochoa forward with the help of her sister Beatriz who manages marketing and sales. Their 145 acres of vineyards and olive orchards are currently being converted to organic agriculture. The Gran Reserva is the art of aging at its maximum pureness and expression, only created in the best vintages.

Tasting notes: An intense ruby-garnet color due to its ageing process. Black jammy fruit notes, wrapped with hints of vanilla, black pepper, bell pepper, tobacco, and dark chocolate aromas. On the palate, the wine is round, with an excellent balance of body and acidity. Firm with soft tannins and an exceptionally long finish that pronounces flavor intensity, reminiscent of black berries, dark cherries, black plums, black currants, vanilla, black pepper, and cocoa.

Wine Makers: Created by Javier Ochoa, now produced by Adriana Ochoa

Appellation: DO Navarra

Grapes: 60% Tempranillo, 30% Merlot, 10% Cabernet Sauvignon

Soil: Calcareous clay and stones with high drainage capacity **Elevation:** 1,312 ft

Vineyard practice Tempranillo is coming from Finca Santa Cruz. The Merlot and Cabernet Sauvignon are grown in Finca Montijo the oldest and most revered

Vine Age: Tempranillo 25 years, Merlot/Cab 35 years **Yield:** 1.5 tons per acre

Harvest Dates: September

Fermentation & Ageing: Best grapes from best plots undergo fermentation separately, then the wines are blended and spend 24 months in 225 l new French and American oak barrels, plus at least 6 years more of bottle ageing before release. There is no stabilization process in this wine, some precipitation may therefore occur. Minimum intervention to let the wine develop and evolve gradually and harmoniously.

pH: 5.2 **RS:** 2.4 gram per liter **Alc:** 14 % **UPC:** 750428225270

D.O. Navarra: With the Pyrenees mountains in the north, the Bardenas Reales desert in the south, and the Bay of Biscayne (San Sebastian) one hour away, creates an interesting confluence of 3 climates; Atlantic, Continental and Mediterranean traveling north to south. This combined with a range of soils, altitude, sunshine and rainfall all packed into an area of 120 miles north to south and 60 miles east to west, allows for this small region to produce a variety of styles of wines from many different varieties. Very few wine regions can offer this level of quality in white, rose and dessert wines all in one viticultural area.

Other Wines Available:

JAVIER SERIES Crianza

JAVIER SERIES Reserva

JAVIER SERIES Late Harvest Moscatel

