



**OCHOA**  
Vivimos el vino

## [8A] ADRIANA OCHOA SERIES

### La Foto de 1938 2017



**Bodegas Ochoa: Bodegas:** Since 1845 the Ochoa family has been making wine in Navarra, Spain. Javier Ochoa has passed the torch to the 6th generation; his two daughters Adriana and Beatriz Ochoa. Adriana has had extensive training in winemaking in Bordeaux and Australia and awarded 'Best Young Female Winemaker in Spain' by several wine publications. With the previous momentum of her father's work, Adriana pushes Ochoa forward with the help of her sister Beatriz who manages marketing and sales. Their 145 acres of vineyards and olive orchards are farmed according to European organic certification guidelines (certified as of 2018) along with the use of sustainable agricultural and winemaking processes.

**La Foto de 1938:** Part of Adriana's 8A (Ocho-A) line, La Foto is a deserved tribute to Ochoa's 4th generation, Mr. Adriano Ochoa (who Adriana is named after), who ran the bodega during the exceedingly difficult time of the Spanish civil war period in the XX century. The photo depicts Adriano and his friends celebrating life, despite the hardships of the time; a reminder to enjoy what you have and squeeze out what you can until the last drop!

**Tasting notes:** A pretty fun profile, where grapes will show off at different stages, making it an appealing wine with different sides to share. Flavor/Aroma wise, there is a killer match of fruit (red/black fruit) and spice (vanilla and white pepper). On the palate, we get more of the same great concentration of flavors with medium-firm tannins, balanced acidity, and satisfying flavor intensity on a wonderful finish.

**Wine Makers:** Adriana Ochoa

**Appellation:** DO Navarra

**Grapes:** 30% Tempranillo, 30% Graciano, 30% Merlot, 10% Garnacha from Santa Cruz Estate, La Milla Estate, La Pedrera Estate, El Bosque Estate.

**Soil:** Varied vineyards containing mostly calcareous clay with La Pedrera being highly stony with light calcareous clay.

**Elevation:** 1,312 ft

**Vineyard practice:** All vineyards in conversion to EU organic agriculture

**Vine Age:** 23-28 years **Yield:** 2.3 tons per acre **Harvest Dates:** 1<sup>st</sup> week of Sept

**Fermentation:** 10 days of Fermentation at 71.6° F with native yeast

**Ageing:** 9 months in 225L 2<sup>nd</sup> and 3<sup>rd</sup> year used American and French Oak barrels, plus an additional 2 years in bottle before release.

**pH:** 3.51 **RS:** 1.9 gram per liter **Alc:** 13.5 % **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.

NAVARRA D.O.

