

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com

Ochoa Calendas Gran Reserva 2011

Floral, fruity aromas with spicy edges of cacao and pepper. A round mouth feel with ripe dark fruits, tobacco box spices, and crushed velvet tannins that fill the whole mouth with a balanced acidity while the ample fruit lingers on.



Winery: Bodegas Ochoa

Winemaker: Javier and Adriana Ochoa

Grapes: 60% Tempranillo, 20% Cabernet Sauvignon, 20% Merlot
Appellation: DO Navarra, Spain

Vineyard: Finca Santa Cruz, 25 years old, Finca Montijo, 35 years old

Soil: Calcareous clay with lots of stones

Winemaking: Fermented for 10 days at low temperature with native yeast

Oak Ageing: 18 months in new American and French Oak barrels

Alc: 14% **RS:** 1.8 g/l **PH:** 3.4

www.wbimports.com