



Bodegas Ochoa
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ADRIANA OCHOA SERIES

The 8A series is a very special one: not only because it bears the signature of Adriana Ochoa, who now wields the oenological baton at BodegasOchoa, or even because they were the brain child of one of the country's most renowned oenologists, awarded Newcomer of the Year in 2014. The magic of this series lies in what is behind it, the meaning and the underlying concept. The 8A series brings together three generations. It is a tribute to an entire winemaking family.

This is what gives the series its name, which, like everything else at Bodegas Ochoa, is a tribute to tradition, but heavily laced with innovation.

Adriana explains that "My grandfather's emblem was 8A. My father taught me to appreciate varieties and I have produced these wines using the latest cutting-edge techniques, while trying, in a different way with each of these wines to convey our philosophy and our love of the land and of wine".



OCHOA MDO

HISTORY

8 A Moscato de OCHOA MDO is the brainchild of Adriana, who discovered the wonderful Moscato D'Asti on a trip to Italy and began to mull over the idea of a low alcohol spumante from Moscatel Grapes. On her return home, Adriana put the idea into action and set about producing this delight, in response to market trends.

VARIETAL

100% Moscatel de Grano Menudo

ESTATE

El Bosque y La Milla

THE WINE

8 A Moscato de OCHOA MDO is a pale yellow, semi sweet spumante with fine bubbles caused by fermentation.

The production process begins with the destemming of the bunches to remove the stalks, followed by gentle crushing and light pressing. This gives us a free-run juice that is fermented naturally to 5,5% alcohol, to provide the finished product. We recommend this wine be served at a temperature of 8º C to 10ºC.

CHARACTERISTICS

To the eye: Bright pale golden yellow in colour. Fine bubbles resulting from natural fermentation.

On the nose: typical Moscatel aromas: white roses, ripe fruit and echoes of citrus.

In the mouth: evokes ripe fruit, citrus; fresh and elegant, with an identity of its own, fine discrete bubbles.

PAIRING SUGGESTIONS

Starters (foie)
Chocolate
Fruit desserts

GOOD TO DRINK

For 2 years