



OCHOA
Vivimos el vino

UVA
Doble

2022



ADRIANA OCHOA 8A SERIES

INNOVATION MEETS TRADITION

After Adriana's experience at Yalumba (Australia), she fell in love with the grape variety Viognier and thought that our terroir in Navarra would be excellent for its cultivation. This is next.

GRAPE VARIETY

Viognier 100% from **La Milla State**.

ABV % 12,5°

ELABORATION AND AGEING

Both Viognier and Viura are very well adapted to our climate in Traibuenas. Fermentation undergoes in stainless steel vats with autochton yeast, followed by 6 months lees ageing, improving and developing its structure before bottling. Will develop very well with further bottle ageing.

TASTING NOTES

To the eye: medium green turning slightly into a light yellow colour. On the nose: stone fruit and sweet pear together with floral aromas and spice. On the mouth: stone fruit all the way, Fresh, lovely mouthfeel and structure from its lees ageing process.

RECOMMENDED SERVICE TEMPERATURE 8 - 10 ° C

WHAT TO PAIR WITH?

Good to combine with food or to drink on its own. Fish (hake, salmon, cod), risotto, spaghetti with clams, shellfish, ceviche, white meats: chicken, turkey, rabbit.

SHOULD I STAY OR SHOULD I GO?

Both Viognier and Viura have great aging potential for 7 years.

TOTAL ACIDITY 4,6 g/l

RESIDUAL SUGAR 1.8 g/l

CALIFICATION VINO BLANCO - TABLE WINE