



# OCHOA

Vivimos el vino

## ALMA de FINCA SECADERO

### 2015



# FAMILYSERIES SINGLE VINEYARD WINES

Limited edition wines from our top vineyards, characteristic for their old vines, deep roots, low yields and big dreams. Tribute to Mariví Ochoa, the soul of our house, for a lifetime work and her priceless contribution to the success of our wines."

### GRAPE VARIETY

100 % Tempranillo from EL Secadero State.

ABV % 14,5

### ELABORATION AND AGEING

El Secadero State has got a stony and calcareous soil which provides grapes with excellent concentration of aromas and flavours. After fermentation, the wine spends 12 months in 225 l new french and american oak barrels, plus at least 5 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.

### TASTING NOTES

To the eye it has an intense ruby-red colour. On the nose it shows red and black fruits notes, wrapped with hints of vanilla, black pepper and balsamic. On the palate, it has a vibrant acidity, firm-yet- round tannins, it is elegant and full-bodied, with very long finish and pronounce flavour intensity, reminiscent of black cherries, black berries, mature strawberries, vanilla, black pepper, dark chocolate.

RECOMMENDED SERVICE TEMPERATURE 18 ° c

### WHAT TO PAIR WITH

Pair it with your Christmas dinner, your wedding anniversary, with everlasting friends, or just because you want to celebrate life. Tip of the day: this is a wine to be enjoyed with no rush. Do not decant it, just open it and leave the bottle open for 15 minutes, then gently pour a bit in your glass each time. Feel how evolves, how changes and brings different nuances. It will surprise you.

### SHOULD I STAY OR SHOULD I GO?

Drink now and during the next 20 years. Exclusively crafted in very best vintages, only 1200 bottles elaborated.

VINTAGE 2015

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR 2,4 g/l