



OCHOA  
*Vivimos el vino*

# CALENDAS BLANCO

2022



## CALENDAS SERIES

### PURE VINEYARD EXPRESSION

Our Calendas range represents our fresh, fruit-forward, young wines. Unpretentious wines of excellent value for money, terrific options for your daily basis.

#### GRAPE VARIETY

70% Chardonnay % 30 Viura from La Milla State

ABV % 12.5

#### ELABORATION AND AGEING

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#### TASTING NOTES

To the eye lemon-green colour. On the nose, It's got a fruity predominant character with aromas of apple, pear, melon, lime and pineapple. On the palate follows the same fruity approach. It has medium flavour intensity and finish, with good concentration and balance of alcohol and acidity which is high yet crisp and pleasant. A wine with a lovely mouth feel.

RECOMMENDED SERVICE TEMPERATURE 8 °C

#### WHAT TO PAIR WITH

It is a m your barbecue white wine, but will go down well too with your tapas, cheese boards, nibbles and snacks. Great companion for your salads, rices, sushi, mussels dim sum. Tip of the day: don't be afraid to try me with white meats such as rabbit, chicken, turkey.

#### SHOULD I STAY OR SHOULD I GO?

Drink it now, but due to the ageing potential of both Chardonnay and Viura you can age this fine for the next 3 years after the vintage.

TOTAL ACIDITY 5.1 g/l

RESIDUAL SUGAR < 1 g/l