



OCHOA
Vivimos el vino

RESERVA 2014



JAVIER OCHOA SERIES ALL TIME CLASSICS

In a world that seems to be spinning faster than we can run, there is a heaven for wines undergoing long ageing. Patience, silence, harmony and respect, the necessary ingredients to let wines develop and reach their maturity at their highest level. Everlasting.

GRAPE VARIETY

60 % Tempranillo, 30 % Merlot, 10% Cabernet Sauvignon from Santa Cruz State, La Milla State and El Bosque State.

ABV % 14°

ELABORATION AND AGEING

Best grapes from best plots undergo fermentation separately, then the wines are blended and spend 18 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 with nuances of ageing. On the nose it shows red and black fruits notes, wrapped with hints of vanilla, black pepper and cedar. On the palate, the wine is round, with an excellent balance of body and acidity, firm-yet- soft tannins, with long finish and pronounce flavour intensity, reminiscent of black berries, dark cherries, black currants, vanilla, black pepper and cocoa.

RECOMMENDED SERVICE TEMPERATURE 16 -18 ° C

WHAT TO PAIR WITH

This is a massive wine; it goes tremendously well with grilled meats, casseroles, rich and mature cheeses, lasagne or Bolognese, meat balls or your favourite Serrano ham. Try it as well with grilled tuna belly, grilled prawns and lobsters.

SHOULD I STAY OR SHOULD I GO?

Still you can keep this wine within the next 15 years, but it is just too good to be missed out right now. Drink and enjoy now, that's the best tip.

VINTAGE 2014

TOTAL ACIDITY 5,2 g/l

RESIDUAL SUGAR 2,1 g/l