



GASTRONOMY

We are a restless family, wine wasn't going to be our only passion



AGRAZ VERJUS

Agraz Verjus is a TREASURE of medieval gastronomy that Javier Ochoa revived in the 1990s in collaboration with EVENA and the Navarra Gastronomy Academy. Today, Ochoa is one of the few wineries in the world that produces it. It is currently used as a condiment in some of the most renowned restaurants around the globe.

Grape variety:

Depending on the vintage it can be tempranillo, viura or moscatel.

pH: 2,78
Alcohol: 7%

Elaboration

Agraz Verjus is made from "agraz grapes", meaning green/unripe grapes. It comes from 'jus vert', green juice. These grapes are harvested just before veraison, when their acidity is high and sugar content is low. Ochoa's recipe follows the references of the Tacuinum Sanitatis, a medieval medical book translated into Latin in the 13th century. The must from these grapes ferments in stainless steel tanks, reaching a lower alcohol level than that of a typical dry wine. The result is a condiment with high acidity and a touch of alcohol, perfect for adding acidity to stews and dishes that require it.

Tasting notes

Very delicate aromas of flowers and herbs with notes of apple. Bright acidity, slightly salty, and full of freshness, ending with a gently bitter finish. Much more delicate and fragrant than vinegar.

Pairing

Agraz Verjus was frequently used at grand medieval tables, usually scented with rose petals, rosemary, cinnamon, ginger, or other common spices. Nowadays it is used in dishes that benefit from a touch of acidity, both in preparations such as roasts and stews by adding a spoonful or drizzling it over the food, as well as in raw preparations such as carpaccios, salads or ceviches.

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