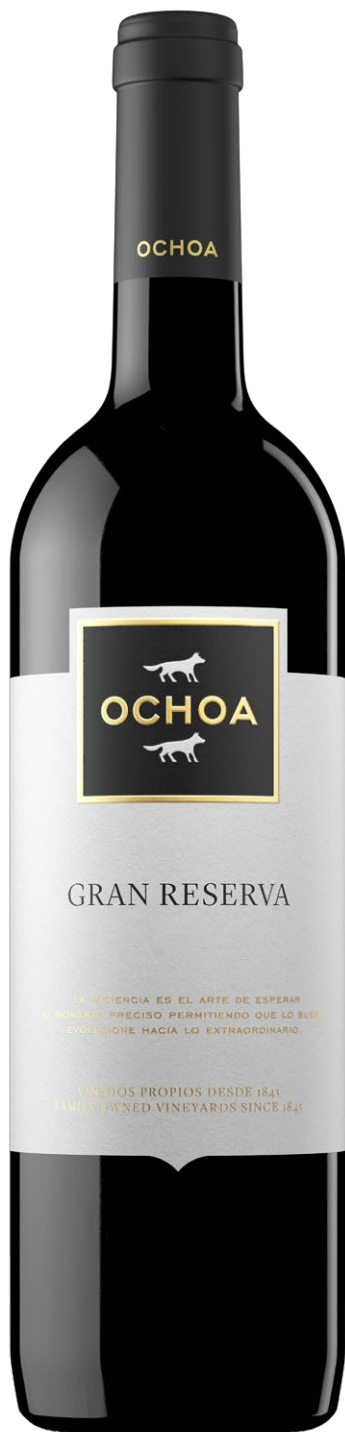




FOREVER SERIES

The "FOREVER" series represents the legacy, those wines that transcend time and have built the prestige of Ochoa. Generations of love and dedication to the vineyard, capable of stopping time.



GRAN RESERVA

2015

In very best vintages we select the best grapes to create everlasting wines. Wines that are an extension of who we are, the true reflection of a family that lives wine. The perception of time as a craft; bottles and barriques are time keepers, dreams holders. A wine with the power to stop time, a wine that will hold your breath and will caress your senses.

Finca Santa Cruz, Finca La Milla and Finca Montijo.

Grape variety:

Tempranillo 60%, Merlot 30%,
Cabernet Sauvignon 10%

ABV:

14%

Winemaking and ageing

In exceptional vintages, we can afford to select our best grapes to produce this great wine. The harvest requires waiting for the optimal moment of ripeness. In the winery, each variety is fermented separately with native yeasts and then continues its evolution in new oak barrels. American oak for the Tempranillo and French oak for the Merlot and Cabernet Sauvignon for approximately 24 months. The wine stabilizes naturally by gravity, so precipitates may appear over time.

Tasting

Deep cherry red color. On the nose, aromas of black fruits, chocolate, coffee, spices, and toasted notes predominate. On the palate, it is very flavorful and powerful with a good balance between the toasted notes and ripe fruit.

Pairing

This is a wine to enjoy in celebrations with aged and cured cheeses, roasted vegetables and legumes, stews, and baked meats and if you are one of those who drinks red wine even with dessert, don't miss a glass of this wine with dark chocolate.

Shall I open it or save it?

In our winery, we keep the wines longer than the regulations of DO Navarra suggest, allowing the wine to round out and develop that silkiness you are surely looking for. For that reason, you can enjoy it now but you can also keep it for more than 15 years.

Available in box of 6 bottles of 75cl.



BODEGAS OCHOA

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