



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.



RESERVA 2016

The finest grapes from our best vineyards in Olite and Traibuenas, that's how it begins. The perception of time as a craft; bottles and barriques are time keepers, dreams holders. A wine with the power to transport you to places, people, emotions you may have thought forgotten. A wine that begs for no rush, a wine that is meant to last.

Finca Santa Cruz, Finca La Milla y Finca Montijo

Grape Variety:
Tempranillo 60%, Merlot 30%,
Cabernet Sauvignon 10%

ABV:
14%

Winemaking and ageing

The best grapes from our finest vineyards in Traibuenas are the beginning of it all. The harvest requires waiting for the optimal moment of ripeness. In the winery, each variety ferments 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 15 months. This wine spends at least 5 years in the bottle before leaving the winery.

Tasting

Ruby red color. On the nose, mature fruity aromas of jam and spices predominate. On the palate, it is rounded, mature, and smooth. It has a good mouthfeel, balanced with velvety tannins and very well-integrated oak. It is flavorful, lively, and has great aging potential.

Pairing

Aged cheeses, Iberian cured meats, roast lamb, stewed game meat or dishes with creamy sauces that will undoubtedly complement the wine's acidity and richness.

Shall I open it or save it?

In our winery, we keep the wines longer than the DO Navarra regulations 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 up to 10 years.

Available in box of 6 bottles of 75cl.



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