

Bodegas Ochoa

Lias Blanco

THE FACTS

COUNTRY: Spain

REGION: Navarra

CEPAGE: 70% Chardonnay, 30% Viura

WINEMAKING: Early harvest, after a gentle pressing, must ferments in stainless steel tanks. When fermentation is complete, wine rests on its own lees for 4 months before bottling

ALCOHOL BY VOLUME: 12.0%

AGING: 4 months on lees in stainless steel before bottling

THE STORY

Today, 6th generation sisters Adriana and Beatriz Ochoa are keeping the Ochoa legacy alive. Adriana Ochoa makes wines that showcase the beautiful terroir of Navarra in collaboration with her younger sister Beatriz, who is CEO. Their wines are certified organic in farming and wine making as well as sustainable.

PHILOSOPHY: With a strong and unshakable respect for the environment, the Ochoa's tend their land, and grapes with the utmost care in order to get the best by using organic and sustainable practices in the vineyard and the winery.

BIOGRAPHY: Bodegas Ochoa is one of Spain's most dynamic wineries. Family owned and run since 1845, it is based in Olite, a small-town, and capital of Navarra, where the King had summer residence in medieval times. Ochoa was their wine supplier. They still have an invoice from 1370.

THE ADJECTIVES

OVERALL: Lively acidity and loads of stone fruit with lingering

AROMAS / FLAVORS: Citrus fruits along with apple, pear and subtle notes of white flower

MOUTHFEEL: Fresh with a creamy finish

THE SELLING POINTS

6th Generation family run, female winemaker

SUSTAINABILITY: Certified Sustainable, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Seafood, Salads, Pork

