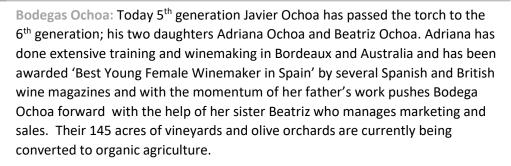


CALENDAS

Tempranillo 2019



Calendas: The Calendas range represents a fresh, fruit-forward, young wine. The 'calendas' starts when the vine begins its first bud and dictates the rest of the year.

Tasting notes: Mild aromas of red berries enveloped in vanilla. Round ripe fruit with velvety smooth tannins and a long finish.

Wine Makers: Adriana Ochoa Appellation: DO Navarra Grapes: 100% Tempranillo

Soil: Poor stony soil with high drainage capacity

Elevation: 1,312 ft

Vineyard practice: The Finca Santa Cruz vineyard is one of the most complex plots in Bodegas Ochoa. Maintaining its biodiversity is the upmost of importance, they work with green covers and utilize insect houses to promote its natural harmony while protecting the fruit. In the process of being converted to organic

Vine Age: 26 years Yield: 4.8 tons per acre

Harvest Dates: September Fermentation: 10 days at 74°F

pH: 3.61 RS: 1.5 grams per liter Alc: 13.5 % UPC: 7 50428 59 0071

D.O. Navarra: With the Pyrenees mountains in the north, the Bardenas Reales desert in the south, and the Bay of Biscayne (San Sebastian) one hour away, creates an interesting confluence of 3 climates; Atlantic, Continental and Mediterranean traveling north to south. This combined with a range of soils, altitude, sunshine and rainfall all packed into an area of 120 miles north to south and 60 miles east to west, allows for this small region to produce a variety of styles of wines from many different varieties. Very few wine regions can offer this level of quality in white, rose and dessert wines all in one viticultural area.



Other Wines Available:

CALENDAS Chardonnay/Viura

CALENDAS Rose

