



OCHOA  
*Vivimos el vino*

# CALENDAS BLANCO 2019



## CALENDAS SERIES

### PURE VINEYARD EXPRESSION

Our Calendas range represents our fresh, fruit-forward, young wines. Unpretentious wines of excellent value for money, terrific options for your daily basis. Calendas refers to the awakening of our vineyard according to the Roman Calendar. It is the start of our work in the vineyard.

#### GRAPE VARIETY

70% Chardonnay % 30 Viura from La Milla State

ABV % 13

#### ELABORATION AND AGEING

We believe that quality starts in the vineyard, being this range a pure and genuine expression of it. Early grapes picking, looking for a gentle yet crisp acidity, followed by separated fermentation at low temperature for a gentle aromatics, with a post-fermentation short ageing in temperature controlled stainless steel vats prior to blending and bottling. Chardonnay provides structure, the backbone of the wine, whilst Viura gives crispness and freshness.

#### TASTING NOTES

To the eye, medium lemon color. On the nose, it's got a fruity predominant character with aromas of apple, pear, melon, lime and pineapple. On the palate it follows the same fruity approach. It has medium flavour intensity and finish with good concentration and balance of alcohol and acidity, which is high yet crisp and pleasant.

RECOMMENDED SERVICE TEMPERATURE 8 °C

#### WHAT TO PAIR WITH

I am your barbecue white wine, but will go down well too with your tapas, charcuterie /cheese boards, nibbles and snacks. Great companion for your salads, rice, sushi, mussels, dim sum...

Tip of the day: don't be afraid to try me with white meats such as rabbit, chicken, turkey.

#### SHOULD I STAY OR SHOULD I GO?

Drink it now, but due to the ageing potential of both Chardonnay and Viura you can keep it for the next 3 years.

VINTAGE 2019

TOTAL ACIDITY 4,5 g/l

RESIDUAL SUGAR < 1 g/l