



NOW SERIES

The "Now" series is an invitation to enjoy the moment. Each wine in this collection captures a value that is fundamental to the Ochoa family: resilience, tradition, honesty, the celebration of friendship, or the quest of joy.



BLANCO LÍAS 2025

RESILIENCE, the capacity of our vines at the door of the Bardenas desert to survive and find a purpose: demonstrate that you can find freshness everywhere.

Grape Variety:
Chardonnay y Viura.

ABV:
12 %

Winemaking

To capture freshness at the door of the Bardenas Desert, we carry out an early harvest aimed at preserving acidity, as well as floral and white fruit aromas. After a gentle pressing, the must ferments in stainless steel tanks. Once fermentation is complete, the wine rests on its own lees for 4 months before being bottled and ready to be enjoyed.

Tasting

The Chardonnay grape provides body and structure, while Viura adds freshness and acidity. Its yellow color with greenish highlights reflects its youth. On the nose and palate, it reveals aromas of citrus fruits, apple, pear, and hints of stone fruit. Complementing the fruit there is a fresh white flower perfume. A vibrant acidity refreshes the palate.

Pairing

Ochoa Blanco Lías pairs perfectly with pintxos, tapas, cured meats with a hint of spice, creamy cheeses, salads, or rice dishes. Our recommendation: dishes based on white meats such as chicken, rabbit, or turkey.

Shall I open it or save it?

You can enjoy this white wine right after it leaves the winery, but it keeps wonderfully for up to 3 years

Available in box of 6 bottles of 75cl.



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