



HERE SERIES

The "HERE" series connects us to our place in the world: the vineyard. Each wine in this collection comes from a specific plot and a single variety. These wines represent values that reflect the deep bond between wine, land, and family.



LABRIT TINTO

2022

Labrit is the name of the Court Wall in Pamplona. The sun shines through the windows of the pelota court. In the meantime, in our organic vineyard, 200 clones of ancestral Garnacha grapes from Navarra live in a community by the same sun. In a few months, a red wine will be made and it will sing in Labrit.

Finca La Cañada de Traibuenas

Grape Variety:
100% Garnacha

ABV:
13,5%

Winemaking

Fermentation takes place in stainless steel tanks with controlled temperature. Half of the wine spends 6 months in French oak barrels of 225L, second and third use. Meanwhile, the other half remains in concrete tanks. Before being released to the market the wine undergoes 6 months of bottle aging.

Tasting

On the nose, it releases distinctive varietal notes, such as violet aromas with red fruits: strawberries, blackberries, and hints of red plum. The aromas are completed with a refreshing balsamic touch. On the palate, we continue detecting a great concentration of these flavors combined with very well-integrated tannins. A fantastic balance between alcohol and body defines this wine. Its intense finish lingers leaving behind a velvety and enveloping sensation.

Pairing

Labrit Tinto pairs wonderfully with Mediterranean cuisine, semi-cured cheeses, roasted vegetables, fatty fish baked in the oven, and meats such as stewed rabbit or a good pork fillet.

Shall I open it or save it?

You can enjoy it now, but it has a potential aging capacity of 5 years.

Available in box of 6 bottles of 75cl.



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