



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.



MIL GRACIAS

2021

Dragonflies, with their colorful wings, fly over our Graciano vineyard frequently, remembering us the intimate connection that we share with the natural world. One Thousand Thanks (Mil Gracias) for that.

Finca La Pedrera

Grape Variety:
100% Graciano

ABV:
13,5%

Winemaking

We only produce this wine in exceptional years. Our Graciano is always the last variety to be harvested as it needs time to reach the necessary ripeness. Once in the winery, we carry out a cold maceration for a few days before fermentation begins with our own native yeasts. Malolactic fermentation and subsequent aging take place in French and American oak barrels for 9 months. This variety, known for its rustic character and high acidity, always requires a few years in the bottle before being released to the market.

Tasting

It presents a deep, dark garnet color. On the nose, it may initially appear slightly closed and shy, typical of this variety, but with a swirl of the glass, ripe black fruits quickly emerge along with spices like black pepper and a counterpoint of mineral notes. On the palate, it delivers an explosion of flavors combined with firm and pleasant tannins, making it a persistent and inviting wine.

Pairing

Perfect with lamb, game meats, aged cheeses and fatty fish. It also pairs well with dishes featuring creamy sauces.

Shall I open it or save it?

It can be enjoyed now but due to its high acidity and concentration, we believe it has an excellent aging potential of 5 to 10 years.

Available in box of 6 bottles of 75cl.



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