



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.



OXOA

2024

Each grape variety is a witness of our history. The grape Moscatel de Grano Menudo arrived in Olite (our home) with king Theobald in the 13th century. In Ochoa we are committed in keeping it making wines honoring their legacy.

Finca Altos de Traibuenas

Grape Variety:

100% Moscatel de Grano Menudo

ABV:

12%

Winemaking

After several years of experimenting to create a dry white from our Moscatel, Adriana Ochoa has found the perfect way to refine this variety, making an elegant and subtle wine that keep the highly aromatic and distinctive nature of Moscatel. The wine ferments in French oak barrels and ages there for four months. After barrel aging, it undergoes 10 months of lees aging in concrete eggs before bottling.

Tasting

This is the purest expression of Ochoa Moscatel. With a pale yellow color and golden highlights it showcases notes of pear and tropical fruits such as pineapple and mango complemented by a hint of citrus and grapefruit. An elegant floral touch filled with jasmine and orange blossom, along with subtle herbal nuances like fennel, completes its aromatic profile. On the palate, it is fresh and silky with balanced acidity that brings vibrancy and structure. The fruity and floral flavors persist leaving a long and enveloping finish with delicate mineral undertones.

Pairing

This wine enhances the flavors of oven-roasted fatty fish, sushi or lightly spiced dishes such as Asian cuisine. It pairs beautifully with roasted chicken or turkey, quail, pork accompanied by creamy sauces, mushrooms or nuts. For a simpler option, creamy cheeses or roasted vegetables also make great pairings.

Shall I open it or save it?

This wine is ready to be enjoyed now but its concentration and acidity give it excellent aging potential allowing the wine to evolve beautifully over the next 5 to 10 years.

Available in box of 6 bottles of 75cl.



BODEGAS OCHOA
C/ Miranda de Arga, n.º 35. 31390 Olite (Navarra)
España Tel.: +34 948 740 006
info@bodegasochoa.com www.bodegasochoa.com