



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.



ZARPAS 2023

Big hands are a characteristic of the Ochoa family. And zarpas means having big hands. These big hands have helped us to make our way in wine, to grab the unknown; and to not be afraid of what is to come. This is our first organic wine, the first one to get to the top so the others could follow him. This wine represents like any other the spirit of these "zarpas".

Finca Santa Cruz de Traibuenas

Grape Variety:
100% Tempranillo

ABV:
14%

Winemaking

After fermentation in stainless steel tanks the wine continues its evolution in American oak barrels for 12 months. After the wine is aged bottle for a few months continuing its evolution before being released to the market.

Tasting

It has an intense ruby color with cherry hues. On the nose, red fruits, especially red cherry and black fruits like blackberry. Subtle vanilla notes from barrel aging embrace this wine. On the palate, it is round and mature with firm yet velvety tannins. The long finish invites you to savor every sip.

Pairing

Don't miss the opportunity to enjoy it alongside traditional dishes such as hearty legume dishes, succulent roasted piglet or flavorful lamb ribs.. Aged cheeses and cured meats like Iberian ham and chorizo also make excellent pairings.

Shall I open it or save it?

It is ready to drink now but if you can resist the temptation you can cellar it for 5 to 10 years.

Available in box of 6 bottles of 75cl.



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