



#### WINEMAKER

David Sampedro Gil

#### FARMING

Biodynamic, Certified Organic

#### VARIETALS

Grenache Blanc (Garnacha Blanc),  
Macabeo, Malvasia

#### FEATURES

Bottle, Cork, Vegan

#### ABV

14%

#### AVAILABLE SIZES (L)

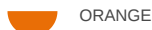
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## B hilar

### Blanco 'Phinca Hapa'

SPAIN, RIOJA, RIOJA ALAVESA



#### WINERY OVERVIEW

Bodegas B hilar is a boutique winery located in Elvillar, Rioja Alavesa, run by husband and wife team, David Sampedro and Melanie Hickman. Their goal is to make terroir-driven wines with soul, respect the land, work only with indigenous grapes, and to share their unique wines with good people with positive energy. In the year 1999, David started learning about the biodynamic philosophy and changed how he cared for his vineyards. First, he converted to organic farming and then began following tenants to recover the harmony between man, earth, vines, and cosmos. In 2014, tractors were eliminated and horses were brought back to farm the vineyards.

#### VINEYARD

A west-facing vineyard located in the village of Elvillar, perched atop a hill at 2,100 feet (646m). The 2.9 ha parcel was planted in 1967 and was the first in the village; planted ascending the Sierra Cantabria mountain range.

#### VITICULTURE

Hand-harvested in 10 kg cases following a rigorous selection in the vineyard.

#### VINIFICATION

82% Viura, 12% Garnacha, 6% Malvasía. When rigorously selected bunches are placed in a concrete vat which is subsequently sealed, spontaneous fermentation starts at an intercellular level.

#### AGING

The wine is pressed before the fermentation is complete and put into large French oak foudres of 2.000 L. capacity where it will conclude fermenting and mature for one year.

#### TASTING NOTES

Clear amber with pink/copper reflexes. Fresh nose of white fruit such as pear and quince giving way, to the sweeter aroma of honey, at the same time a distinct chalkiness can be detected. Well structured, mouth watering wine of firm body, well balanced acidity and silky tannins. Distinct, long, slightly saline finish that remind us of its limestone origin. Its slightly saline finish calls for seafood: grilled oysters, Ceviche, a delicious Sea bass baked in salt or smoked Wild Salmon.

