



WINEMAKER

David Sampedro Gil

FARMING

Biodynamic, Certified Organic

VARIETALS

Graciano, Tempranillo

FEATURES

Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



Bhilar

'Phinca Hapa'

SPAIN, RIOJA, RIOJA ALAVESA



WINERY OVERVIEW

Bodegas Bhilar 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

Biodynamic estate farmed vineyard.

TERROIR

White limestone.

VITICULTURE

Hand harvested.

AGING

The wine is placed in 500L used barrels for 1 year.

