



#### WINEMAKER

David Sampedro Gil

#### FARMING

Biodynamic, Certified Organic

#### VARIETALS

Grenache Blanc (Garnacha Blanc),  
Viura

#### FEATURES

Vegan

#### ABV

14.1%

#### AVAILABLE SIZES (L)

0.750



## Bhilar 'Blanco'

SPAIN, RIOJA, RIOJA ALAVESA



WHITE



### 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.

### VITICULTURE

The grapes are sourced from our young Biodynamically farmed vines with less than 50 years of age. The vineyards are dry farmed bush vines in calcareous clay. The grapes harvested manually in 300 kilo containers.

### VINIFICATION

The grapes are destemmed and placed in a concrete tank where alcoholic fermentation starts naturally with the skins. After fermentation, the wine is pressed and placed in French oak barrels.

### AGING

French oak barrels for 6 months.

### TASTING NOTES

The wine is austere, mineral and sharp profile with the strict palate limestone provides. The acidity of this high-altitude white is impressive, with 50% malolactic adding some creamy notes to the fresh, zesty, citrus and orange peel flavours.