BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

BHILAR

2018

Type: Red Wine
Appellation: D.O.Ca. Rioja (sub-region: Rioja Alavesa)
Varieties: 85% Tempranillo, 10% Garnacha, 5% Viura
Presentation: Burgundy bottle 75cl.

VINEYARDS

A village wine from Elvillar de Álava. The grapes are sourced from our young, Biodynamically farmed vines with less than 50 years of age. The vineyards are dryfarmed bush vines in calcareous clay soils.

HARVEST AND PRODUCTION

The grapes are harvested manually in 300 kilo containers, which are immediately taken to the warehouse where the grapes are destemmed and placed in concrete tanks. Spontaneous fermentation starts with native yeast and without temperature control allowing the process to occur naturally. Once finished, the wine is pressed and placed into French oak of different capacities where it ages for two winters.

TASTING NOTES

The oak is very integrated and neatly folded into the fruit. A nicely balanced wine which is very fruit driven with chalky fine-grained tannins. The palate is medium to full-bodied with notes of ripe berries and herbs with a spicy twist.

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