

Sasikume , Bhilar Wines

Rioja/Salamanca, Spain

Product code	XB1oZZR
Grapes	Graciano
Country	SPAIN
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Bodegas Bhilar
Vintage	2023



Natural



Organic



Biodynamic



Vegan



Vegetarian



Producer

David Sampedro and his wife, Melanie Hickman own and run this 9.5 ha biodynamic estate around the village of Elvillar in the Rioja Alavesa where limestone soils meander through three valleys that run between the Sierra Cantabria mountains and the River Ebro. 3.5 ha of their property is made up of single vineyard sites, elaborated under the banner 'Struggling Vines'. They also exploit some small plots of Rufete on the granite and slate soils of the Sierra Francia in the province of Salamanca as well as another project in Navarra. Their mission is to rescue plots of old vines, work them manually and with all the soil work being done with the use of a horse. Their winery is solar powered and is partly built underground with cement fermentation tanks to help control temperatures. Ageing takes place for the top wines in French oak 500 and 600 litre casks.

Tasting Notes

Pure with contained ripeness, freshness and varietal aromas such as black pepper and flowers. Bright in colour, clean and has a gentle mouthfeel with fine tannins.

Viticulture

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Winemaking

"VITICULTURE & VINEYARD 0.5 ha experimental vineyard located in Elvillar, which was planted with Trousseau in 2018. The vineyard was strategically planted following the contour of the land to optimize water infiltration and prevent erosion. Farming practices rooted in Biodynamics, emphasizing minimal tillage. To minimize our environmental impact, we employ plough horses to work the land instead of heavy machinery. Given the unique characteristics of the Trousseau variety, we use the Simple

Cordon Royat training system to ensure ample sunlight exposure and optimal fruit set. HARVEST & WINEMAKING Hand-harvested during the second week of September, each bunch is carefully placed in 10 Kg crates to preserve its integrity. Whole clusters are placed in concrete tank where they are gently crushed to begin fermentation naturally with native yeast. When the density reached 1010, the tank was bled and pressed, separating the juice from the skins and allowing the remaining liquid to finish fermenting the last few grams of sugar. Malolactic fermentation follows immediately. After a month on the fine lees to add complexity and texture, the wine is racked and bottled in December without any clarification or stabilization. "

Awards

Wine Advocate 91 Points in vintage 2020