

Bhilar Blanco, Rioja Alavesa, Bodegas Bhilar

Rioja/Salamanca, Spain

Product code	XBo2ZZWC
Grapes	Viura
Country	SPAIN
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Bhilar
Vintage	2022



Organic



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

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.

Viticulture

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Winemaking

"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 dry farmed bush vines in calcareous clay. HARVEST AND PRODUCTION The grapes harvested manually in 300 kilo containers. The grapes are destemmed and placed in a concrete tank where alcoholic fermentation starts naturally with the skins. After ferment"

Awards

TIM ATKIN 91 POINTS