

## Phinca Hapa Blanco, Rioja Alavesa, Etérea Kripan

Rioja/Salamanca, Spain



<b>Product code</b>	XB01ZZWC
<b>Grapes</b>	Viura
<b>Country</b>	SPAIN
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Bhilar
<b>Vintage</b>	2020



Organic



Vegan



Vegetarian

VINEDOS EN RIOJA ALAVESA  
  
BODEGAS BHILAR

### 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

An original and characterful nose mixing notes of balsam, quince, peach and honey. The palate has a texture that could be from a light red, with fine tannins and a chalky sensation in the mouth. A blend of Viura/Malvasia. White fruits on the nose with fresh, elegant and smooth but well structured palate. Tasty and aromatic. Fruity end with pleasant bitter touches, typical of this variety.

### Viticulture

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### Winemaking

VINEYARD A west-facing vineyard located in the village of Elvillar, Rioja Alavesa, perched atop a hill at 2,100 feet (646 meters). A 2.9 ha parcel of white chalky limestone soil planted in 1967. We farm the land by horse and follow Biodynamic tenets. HARVEST AND PRODUCTION Hand-

harvested in 10 kg cases following a rigorous selection in the vineyard. Whole cluster grapes are placed in a concrete vat and sealed. The fermentation starts with native yeasts. After the fermentation is 80% finished, the wine is then pressed and placed in 2000-liter French foudres to finish the fermentation and age for one year. A small amount of sulphur was added prior to bottling but at no other point during production.

## Awards

Tim Atkin 94 Points

Wine Advocate 91 Points