Lagrimas de Bhilar Garnacha, Navarra, Bhilar Wines

Rioja/Salamanca, Spain



Product code	XB03ZZRC
Grapes	Garnacha
Country	SPAIN
ABV%	14
Case Size	6
Closure Style	Screw Cap
Producer	Bodegas Bhilar
Vintage	2024

Vegan Vegetarian

VIÑEDOS 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

A deep red color with violet and pink reflections. Aromas of fruit, potpourri of currants, heart cherries, raspberries, wild strawberries and, subtle notes of plum combined with floral touch of rose blossom, alongside coriander, cinnamon and vanilla.

Viticulture

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Winemaking

"V I N E Y A R D S Vineyards located in San Martin de Unx, a tiny village in the Baja Montaña sub-region in the northern region of Navarra. Old garnacha vines from lime-rich soils found at 700 meters above sea level. The Atlantic climate reaches this small region which contributes to its unique and distinctive character. W I N E M A K I N G The grapes are destemmed and placed in stainless steel tanks to ferment and

macerate for 14 days. The wine is then pressed and spends 3 months in tank where it undergoes malolactic fermentation prior to bottling. "