Lagrimas de Bhilar Graciano, Rioja Alavesa, Bodegas Bhilar

Rioja/Salamanca, Spain



Product code	XB05ZZRC
Grapes	Graciano
Country	SPAIN
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Bhilar
Vintage	2023

Natural 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

"V I N E Y A R D S Sourced from grapes grown in different villages of Rioja Alavesa. We farm the land by horse and follow Biodynamic tenets. W I N E M A K I N G Fermented with indigenous yeasts in concrete vats where it is matured for six months with lees before bottling. A rare opportunity to taste 100% Graciano from the cool climate region of Rioja Alavesa."

Awards

Wine Advocate 91 Points in vintage 2020