

Sierra De Francia 'Phinca Encanto', Bhilar Wines

Rioja/Salamanca, Spain



Product code	XB09ZZRC
Grapes	Rufete
Country	SPAIN
ABV%	14.5
Case Size	12
Closure Style	Cork
Producer	Bodegas Bhilar
Vintage	2017



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

The intensely varietal 2018 Phinca Encanto Rufete shows bright red berries and flowers and something earthy and rustic that I always find in Rufete. It has a medium-bodied palate with ripe fruit, some acid berry flavors and fine tannins.

Viticulture

Winemaking

"V I N E Y A R D Grapes are sourced from the IGP Sierra de Salamanca in the mountainous region of Sierra de Quilamas with its granitic soils and the slate soils of Sierra de Francia. H A R V E S T A N D P R O D U C T I O N Hand harvested. Full-clusters are placed in 500 Liter open top barrels and then foot crushed to extract the juice. Fermentation starts with native yeast. After fermentation is finished, the wine is placed

in 500L French oak barrels for 2.5 years."

Awards

Wine Advocate 93 Points