



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

BHILAR

2021

Type: White Wine

Appellation: D.O.Ca. Rioja (sub-region: Rioja Alavesa)

Varieties: 90% Viura, 10% Garnacha Blanca

Presentation: Burgundy bottle 75cl.

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 fermentation, the wine is pressed and placed in French oak barrels for 6 months.

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.



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