



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCA HAPA

2020

Type: White Wine

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

Varieties: 82% Viura, 12% Garnacha Blanca, 6% Malvasía

Number of bottles: 2,300

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.

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.



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