



**BODEGAS BHILAR**

ELVILLAR · ÁLAVA · ESPAÑA

# PHINCAS

2019

**Type:** Red Wine

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

**Variedades:** 80% Tempranillo, 15% Graciano, 5% Viura

**Number of bottles:** 8.327

## VINEYARDS

Sourced from a variety of our Biodynamically farmed Estate vineyards. A “village” wine expressing our vineyards with more than 50 years of age located in the municipality of Elvillar.

## HARVEST AND PRODUCTION

The grapes were harvested manually in 10 kg boxes according to the lunar calendar. Whole clusters were placed into a concrete tank and lightly crushed. The fermentation is spontaneous, once finished the wine is moved 225L and 500L barrels without any additives or conservatives. Malolactic fermentation occurs naturally during the aging processes. The wine spends 36 months and a 6-month stay in 5000L concrete tank for optimal assembly before bottling.

## TASTING NOTES

A soft and impressively styled wine. Fresh red fruits in the bouquet lead into a carefully crafted luxuriously flavoured palate with nicely balanced acidity. Elegant and complex with notes of herbs and spice. Fine tannins and understated oak.



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