



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCA ABEJERA

2017

Type: Red Wine

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

Varieties: 40% Tempranillo, 40% Graciano, 10% Garnacha, 10% Viura

Presentation: Burgundy bottle 75cl.

VINEYARDS

Sourced from our Biodynamically farmed Estate vineyard, La Abejera. Planted in 1929 this gently sloped pure limestone soil vineyard has a west facing orientation and a high concentration of Graciano vines.

WINE MAKING

Hand harvested in 10 kg boxes which are partially destemmed over 500-liter oak casks. The grapes are foot trodden to gently extract the must and start the fermentation process naturally with native yeast. The wine spends three years in 500-liter barriques. No forced malolactic.

TASTING NOTES

A sweet nose of beeswax and honey, sweet spices and garrique, quite aromatic and showy, with clean fruit and hints of tangerine peel. The palate reveals tasty flavors with great freshness and very fine tannins. Complex and refined with chalky, palate-cleansing acidity.



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