



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCA LALI

2018

Type: Red Wine

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

Varieties: 90% Tempranillo, 10% Viura

Presentación: Burgundy bottle 75cl.

VINEYARD

Sourced from a .54-hectare north facing plot of old, bush vines grown in the clay and limestone soils of our Biodynamic estate vineyard, Tajo. The oldest of our vineyards planted in 1910.

WINE MAKING

Hand harvested and brought to the winery in 10 kg cases. The grapes were destemmed by hand with approximately 30% of the stems making it into the fermentation vessels – open top 500-liter oak barrels. The grapes are foot crushed and the fermentation starts naturally with native yeast. The wine is matured in oak barrels for three years.

TASTING NOTES

Intense fruit in the nose, Lali is dense with firm tannins. Intense meaty, bloody flavors, and chalky frisson. Powerful fruit intensity persists throughout the finish.



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