



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

SAN JULIÁN

2019

Type: Red Wine

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

Varieties: 77% Tempranillo, 14% Graciano, 2% Garnacha, 7% Viura

Number of bottles: 1.248

VINEYARD

A small .6 ha vineyard isolated on a steeply graded hill. Its uneven surfaces and secluded location is perfect for Biodynamic farming with plow horses. Pure limestone soils and an east-facing orientation keeps the vineyard fresh and cool. This vineyard offers a glimpse into the past; an image of what the vineyards of Rioja Alavesa looked like one-hundred years ago.

HARVEST AND PRODUCTION

Hand-harvested in 10 kg cases, every berry is selected by hand and placed in open top barrels. The grapes are foot crushed and fermented without the addition of yeasts. During fermentation a gentle daily punchdown to wet the cap. It matured two winters in new 225-liter French barriques.

TASTING NOTES

It is still a young wine, but you can see the maturity and exuberance of the grapes with which it was made. Very nice acidity, as a result of viticulture. Depth and precision on the palate, complemented by a perfect balance on the nose. The aftertaste lingers between ripe fruit and balsamic, spicy, nutmeg, cinnamon, and herbal aromatics such as rosemary and thyme. The finish on the palate is fresh and somewhat austere, but tremendously long thanks to those silky, fine-grained tannins.



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