



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCA LA REVILLA

2011

Type: White Wine

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

Varieties: 100% Viura

Presentation: Burgundy bottle 75cl.

VINEYARD

Sourced from many different clones of old, bush vine Viura grown in the .68-hectare clay and limestone soil La Revilla vineyard. Planted with red and white grapes in 1925, each vine driven by a stake and Biodynamically farmed with horses.

WINE MAKING

The grapes were hand-harvested in 10 kg crates, destemmed and foot crushed with a natural fermentation on the skins, pressed and transferred to used 225-liter oak barrels, where the wine matured for six years. The barrels were not topped up (and didn't develop flor) and only racked once.

TASTING NOTES

Oxidative notes in the nose but the wine does not show its age. Balsamic with an aromatic, vermouth-like note, hints of cereals, royal jelly, dried flowers and chamomile, nuanced and complex. A layered and textured palate with chalky sensations, seriousness, good balance and length. Quite different from a majority of whites from Rioja.



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