



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

BHILAR

2016

Type: White Wine

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

Varieties: 90% Viura, 10% Garnacha Blanca

Presentation: Burgundy bottle 75cl.

VINEYARDS

Sourced primarily from our Estate vineyards with the exception of 1,000 kilos sourced from one vine-grower with vineyards in Elvillar. Under David's guidance, he has transformed his vineyards and adopted our philosophy of sustainable viticulture, reducing the number of treatments and controlling production.

HARVEST AND PRODUCTION

The grapes are destemmed and placed in a concrete tank where alcoholic fermentation starts naturally with the skins. After fermentation, the wine is pressed and placed in French oak barrels for 6 months.

TASTING NOTES.

The wine is austere, mineral and sharp profile with the strict palate limestone provides. The acidity of this high-altitude white is impressive, with 50% malolactic adding some creamy notes to the fresh, zesty, citrus and orange peel flavours.



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