



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCAS

2013

Type: Red Wine

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

Varietades: 70% Tempranillo, 15% Graciano, 10% Garnacha, 5% Viura

Number of bottles: 9,330

VINEYARDS

Sourced from a variety of our Biodynamically farmed Estate vineyards. A “village” wine expressing the vineyards of Elvillar when left untouched by conventional treatments.

HARVEST AND PRODUCTION

The grapes are harvested by hand and brought to the winery in 10 kg cases. Half of the grapes are selected for whole cluster fermentation and combined with the remaining grapes which are destemmed and placed in a large oak vat where spontaneous fermentation begins with native yeast. After the fermentation is finished, the wine is aged for 36 months in 500-liter French oak barrels where malolactic fermentation takes place naturally.

TASTING NOTES

A suave and impressively styled wine. Ripe, pristine dark cherries and chocolate on the nose lead into a carefully crafted luxuriously flavoured palate. Complex and elegant with notes of herbs and spice. Fine tannins and understated oak.



CALLE DE LANCIEGO S/N · 01309 · ELVILLAR · ÁLAVA · ESPAÑA

T.: (+34) 647 157 283 · info@bodegasbhilar.com

www.bodegasbhilar.es