



**BODEGAS BHILAR**

ELVILLAR · ÁLAVA · ESPAÑA

# PHINCA LALI

2013

**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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