



BODEGAS BHILAR

ELVILLAR · ÁLAVA · ESPAÑA

PHINCA HAPA

2017

Type: Red Wine

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

Varieties: 92% Tempranillo, 6% Graciano, 2% Viura

Number of bottles: 7,000

VINEYARD

A west-facing vineyard located in the village of Elvillar, perched atop a hill at 2,100 feet (646 meters). The 2,9 ha parcel was planted in 1967 and was the first in our village planted ascending the Sierra Cantabria mountain range.

HARVEST AND PRODUCTION

Hand-harvested in 10 kg cases following a rigorous selection in the vineyard. Full clusters are fermented in concrete vats with indigenous yeasts. Following fermentation, the wine is pressed and matured in 500-liter French oak barrels for one year followed by 12 months in oak vat.

TASTING NOTES

Freshness and perfume, wild flowers and berries, mild spices and a fine palate. A fruit forward wine, sappy and savory. A touch of stems in the texture along with full-cluster fermentation lifts up the wine.



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