



**BODEGAS BHILAR**

ELVILLAR · ÁLAVA · ESPAÑA

# PHINCA HAPA

2016

**Type:** White Wine

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

**Varieties:** 82% Viura, 12% Garnacha Blanca, 6% Malvasia

**Number of bottles:** 2,300

## VINEYARD

A west-facing vineyard located in the village of Elvillar, Rioja Alavesa, perched atop a hill at 2,100 feet (646 meters). A 2.9 ha parcel of white chalky limestone soil planted in 1967. We farm the land by horse and follow Biodynamic tenets.

## HARVEST AND PRODUCTION

Hand-harvested in 10 kg cases following a rigorous selection in the vineyard. The destemmed grapes ferment with the skins in a 2,000 liter concrete vat for over 2 months. The wine is then pressed and placed in 600-liter French foudres for one year. A small amount of sulphur was added prior to bottling but at no other point during production.

## TASTING NOTES

An original and characterful nose mixing notes of balsam, quince, peach and honey. The palate has a texture that could be from a light red, with fine tannins and a chalky sensation in the mouth.



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

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