

# BODEGAS BHILAR

## RIOJA 'PHINCA LA REVILLA TINTO'

### ORIGIN

Spain, Rioja, El Villar

### WINE TYPE & VARIETIES

Still red wine, with Tempranillo

### SOIL

Clay and limestone

### AGE OF VINES

Almost 100 years old

### VITICULTURE

Certified biodynamic

### VINIFICATION

The grapes were hand-harvested in 10 kg crates, destemmed and foot crushed with a natural fermentation on the skins, pressed and transferred to used 225-liter oak barrels, where the wine matured for six years. The barrels were not topped up (and did not develop flor) and only racked once

Founding proprietors David Sampedro Gil (born and raised in Elvillar) and Melanie Hickman (from Ohio in the US) are a spirited and dynamic husband and wife team. They set out on this journey in 1999 with the creation of Bodegas Bhilar (Bhilar is Elvillar in Basque). It all started with one hectare of vines that David got from his mother. The goal here is “to make terroir-driven wines with soul, respect the land, work only with indigenous grapes, and to share unique wines with good people with positive energy”.

David's career took off after he completed his master in oenology. When working for some larger wineries in Rioja he realized that great wine can only come out of great vineyards. This realisation made David focus on the vineyards and led to the philosophy of making wine that speak of a place through sustainable agriculture and minimal intervention in the winery. David is considered to be one out of handful producers leading the way for the New Rioja, crafting wines built on elegance, freshness and purity of fruit. David, although educated as an oenologist, first and foremost considers himself being a vine grower, this sets the foundation for the philosophy here - its all about the vineyards and how they grow. Since 2006 all 9,5 hectares have organically grown with biodynamic practices, David owning 6 and Melanie 3,5. The majority of vineyards are based on limestone and being in the Alavesa sub-region the microclimate is cool thanks to the high altitude. The way of working is greatly inspired by old traditions from David's grandfather, when all things were less manipulated and more natural. Hence all work is manual, carried out by human or horse, and the new winery is solar-powered (until 2016 this was a sort of garage-project). Wines are loosely divided under the labels of “Bodegas Bhilar”, “David Sampedro Gil” and “Melanie Hickman/Struggling Vines”.

Sourced from many different clones of old, bush vine Viura grown in the .68-hectare clay and limestone soil La Revilla vineyard. Planted with red and white grapes in 1925, each vine driven by a stake and biodynamically farmed with horses.

La Revilla is herbal on the nose with big concentration. The wine is not "over done" or carry too much oak as the barrels are well treated in the wine after the long ageing. A wine that is just great to enjoy now but if you have the patience it can easily rest for another 20-30 years in the cellar. Each year we receive a tiny allocation around 30 bottles in total.



VIN EST. 2012