

BODEGAS BHILAR

RIOJA 'PHINCAS'

ORIGIN

Spain, Rioja, El Villar

WINE TYPE & VARIETIES

Still red, with Tempranillo, Graciano, Garnacha and Viura

SOIL

Limestone based with clay

AGE OF VINES

Around 60 years old

VITICULTURE

Certified biodynamic

VINIFICATION

The grapes are harvested by hand. 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

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 a variety of their farmed Estate vineyards. A “village” wine expressing the vineyards of Elvillar when left untouched by conventional treatments. Phincas is an expressive red that reflects a vineyard with more than 60 years of age. It is an intense red, with depth and concentration, and very good acidity. Voluptuous and structured when opened, with notes of blackberry, herbs and spices.



VIN EST. 2012