

## Bimbache Blanco 2022

### Bimbache - 75 cl.

Bimbache is the name of the first inhabitants of El Hierro. This original white has a both Atlantic and exotic character. Fully organic, non-interventionist white, with a minimal dose of added sulphur at bottling.



#### Vinification

Coming from the Northern side of the El Hierro island. Whole bunches softly pressed, then fermented in stainless steel tanks. Ageing in stainless steel tank, Stockinger foudres or used barrels where the wine develops its "flor". Indigenous yeasts only. A small dose of sulphur is added at bottling.



#### Storage potential

Drink as from: 2023  
Best moment: 2025-2027  
Drink until: 2029



#### To serve

Always decant so as the wine may open itself. Serve at 12° in a large Burgundy glass.



#### Trial analysis

Nice light yellow colour. Lemon and citrus on the nose, with an undertone of grapefruit, then laurel and fennel. Powerful on the palate, with a nice backbone of acidity. One also finds back the salty notes so typical of the oxidative flor process.

Description domain



#### Wine style:

Atlantic, volcanic and mineral



#### Assembly

Baboso blanco, Gual, Listán blanco, Pedro Ximénez, Verijadiego blanco



#### Region:

Canarias



#### Appellation:

D.O. El Hierro



#### Wine estate:

Bimbache



Biological