

Chivo Blanco 2021 Bimbache - 75 cl.

The least extreme of the Bimbaches. "A hornless wine" says Rayco (Chivo means young goat), unlike the other cuvées which show the big horns of an old he-goat.



Vinification

The fermentation process starts in stainless steel tanks, only with indigenous yeasts, then is carried on in barrels, where a veil of flor develops. No clarification, no filtration before bottling, only a small dose of sulphur is added.



Storage potential

Drink as from: 2022
Best moment: 2024-2025
Until: 2026



To serve

Decant and serve at 12°C in a large glass.



Trial analysis

The most approachable of the Bimbache wines. Malvasia aromatica brings a lot of nice fruit notes, but there is also a great deal of minerality in the background. Full body on the palate, with a nice crisp acidity. All in all, the perfect expression of an Atlantic malvasia.

Description domain



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán blanco, Malvasia



Region:

Canarias



Appellation:

D.O. El Hierro



Wine estate:

Bimbache



Biological