

Bimbache Tinto 2022

Bimbache - 75 cl.



Bimbache is the name of the first inhabitants of El Hierro. The island mainly produces white wine but this Bimbache Tinto is an exception. It is made with Listán Negro, blended with some Listán Prieto and Verijadiego tinto. Organic and non-interventionist estate. Only a small dose of sulphur is added at bottling.



Vinification

The grapes are de-stemmed then macerate for 2 weeks in stainless steel tanks. Fermentation without temperature control. Ageing for a little less than one year, still in the tanks. Only indigenous yeasts are used. Neither clarification nor filtration before bottling.



Storage potential

Drink as from: 2023
Best moment: 2025-2027
Until: 2030



To serve

Always decant before serving at 15°C in a large glass.



Trial analysis

Bright ruby colour. On the nose, a pot-pourri of mineral notes (lava, pumice, flintstone...). On the palate, a nice crisp acidity and refined tannins. A very elegant wine with a long, 'volcanic' finish.



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán Negro, Listán Prieto, Verijadiego tinto



Region:

Canarias



Appellation:

D.O. El Hierro



Wine estate:

Bimbache

Description domain



Biological