La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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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 120C 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, t e perfect expression of an Atlantic malvasia.

Wine style:
Atlantic, volcanic and mineral

Assembly
Listán blanco, Malvasia

Region:
Canarias

Appellation:
D.O.P. Islas Canarias - El Hierro

Wine estate:
Bimbache

Biological

Description domain

Bimbache is the name of the ancient inhabitants of El Hierro, the most Western and the smallest of the Canary Islands. After the Spanish conquered this island, in 1405, these inhabitants were enslaved. But for us, it is primarily the name of one of the most exciting projects we have seen these last years in Spain. As a wine retailer himself on Gran Canaria, Rayco Fernandez, whom we already knew for the Puro Rofe project in Lanzarote, has an incredible knowledge of the Canarian viticulture and its potentiel. On El Hierro, vine has almost disappeared; there were only a few winegrowers left on the sheer slopes of the North coast but the production was too small to justify any investment. But Rayco took his chance and so much the better for us, for the Bimbache wines are exactly what we like: original, different, and very Atlantic.