



IPO WINES

COUNTRY

Spain

REGION

Canary Islands

APPELLATION

El Hierro

SOIL TYPE

Sandy volcanic with small amounts of clay

VARIETAL(S)

0% Other
0% Pedro Ximénez
0% Gual
0% Baboso Blanco
0% Listán Blanco
0% Diego

FARMING

Sustainable

WINEMAKER

Pablo Matallana



2019 Bimbache Blanco

IMPORTED BY European Cellars (Eric Solomon)

ABOUT THE PRODUCER

El Hierro is off the beaten path. It is the smallest and least visited of the Canary Islands, and while it boasts some of the best hiking around, many of its accommodations are humble and more rustic compared to the resorts of its better-known neighbors. El Hierro also happens to be the youngest of the Canaries, a very spry 100 million years old, made evident by its chiseled and rough-hewn topography. Only 167 hectares of vines remain on El Hierro, yet despite this fact, it boasts the greatest genetic and clonal diversity of vines in all of the Canaries. For these reasons, Rayco Fernández, one of the founding members of Puro Rofe in Lanzarote, was drawn to El Hierro, convinced that these little-known islands had a bright future.

Bimbache was created in 2018 with a meager 5 hectares of vineyards spread among the three municipalities of El Hierro: Valverde, Frontera, and El Pinar. The Island is roughly triangular in shape with a crescent-shaped escarpment running from the northeast to the west. This cliff faces the prevailing tradewinds ensuring plenty of moisture reaches the vines in Frontera in the north and Valverde in the northeast while blocking El Pinar in the south from receiving much moisture at all. As a result, the average rainfall in the northern part of the Island is 70cm, while the south only sees 15cm in an average year.

All the vineyards that Rayco and Pablo control are farmed organically, and harvest is manual. The whites are pressed whole cluster while the red is largely destemmed. All fermentations are spontaneous, and currently, there is no temperature control apart from the winery being located in an exposed and windy part of El Hierro. These are salty, tangy, and savory wines that combine the best qualities of being mountain, ocean, and volcanic wines all rolled into one. We are excited to have the first great El Hierro estate in our portfolio.

WINE NOTES

Hand harvested, Bimbache Blanco is sourced primarily from vineyards in the north and northeastern part of the island of La Hierro. Like the Tinto, these are from vineyards with a wide range of varieties which include Verjadiego Blanco (the name for Diego on El Hierro), Listán Blanco, Babosa Blanco, Gual, Pedro Ximénez. The main variety in the Blanco is Verjadiego/Diego with smaller percentages of everything else. Following a gentle whole-cluster pressing, the wine ferments by indigenous yeasts in tank then is aged in tank, Stockinger foudre, and a few French oak barrels which develop flor.

91 points, "The entry-level white Bimbache Blanco was produced with a mix of grapes—Verjadiego Blanco, Listán Blanco, Forastera Blanca, Baboso Blanco, Gual, etc.—from different locations and soils (all volcanic in origin) but mostly from the north of the island. It's surprisingly ripe with 14.6% alcohol but equally high acidity (8.5 grams) and extremely low pH (2.9). The grapes were destemmed and pressed and the must let to settle and ferment very slowly with indigenous yeasts, and they had to wait until October 2019 to be able to bottle it. Fifteen percent of the volume was in oak barrel. There are notes of fennel and herbs, beeswax and even some apricots. It's a round and lush white with volume and pungent acidity, a strange combination that leaves a very dry sensation on the palate. The wines from El Hierro are really wild. This first year, they harvested quite late, and the 2019s are less ripe. 2,000 bottles produced." - Wine Advocate