



IPO WINES

COUNTRY

Spain

REGION

Canary Islands

APPELLATION

El Hierro

SOIL TYPE

Volcanic sand, clay

VARIETAL(S)

0% Verjariago Blanco

0% Other

0% Gual

0% Forastera Blanca

0% Listán Blanco

FARMING

Sustainable

WINEMAKER

Pablo Matallana



2019 Bimbache Gran Cruz del Calvario 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

The small winery of Bimbache, Finca Los Valles, is located in the northeastern part of El Hierro in the municipality of Valverde where it is surrounded by a vineyard planted with Vijariago Blanco (Diego), Listán Blanco, Gual, Babosa Blanco, Forastera Blanca, as well as various other more obscure white varieties. While not as dramatic as the views from Piedra Juan, this site is especially exposed to nearly constant winds being situated on a peninsula only a few kilometers from the ocean. This makes for a taught wine with low pH that is all things volcanic, maritime, and refreshing. Like John Stone, it begins fermentation in tank and is transferred to French oak barrels to finish fermentation.

93+ points, "The vines planted around the winery produced a white 2019 Grand Cruz del Calvario, a multi-grape blend of Verjariago Blanco, Listán Blanco, Forastera Blanca, Gual (Boal), etc., from one of the cooler zones with more influence from the Alisio winds that are associated with higher humidity. The wine is "only" 12.7% alcohol (some wines from 2018 were 14.6%!) and has insane acidity readings, a pH of 2.6 and 10.4 grams of acidity (tartaric). Likes the other single-vineyard white, John Stone, it finished fermenting in a 300-liter oak barrel, where it was kept without racking until bottling. It has a sharp palate and vibrant acidity (Madeira?) and is mineral, stony and saline. This is a pungent, mineral and marine white with crazy readings of acidity and pH. It should live forever. Only 370 bottles were filled in July 2020." - Wine Advocate