BODEGA EL BAYEH

EL BAYEH TILCARA TINTO

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This Wine



TECHNICAL DETAILS

The Estate
It all began in 2018, when the fourth generation of Manzurs decided to fulfill their grandfather Pedro's dream and dedicate themselves to wine.

Wine Making
The winery works with families in small villages who farm microscopic parcels of Mission varietals, mainly Criolla Chica, Criolla Grande, and Moscatel. These tiny remnants of viticultural history date back to the early 1900's. Because of the extreme northerly latitude, most vines can only survive between 6,500 and 8,000 feet elevation, along riverbeds, mostly trained as pergolas, known as Parrals in Argentina.

Food Suggestions
Pairs well with hearty dishes such as beef and venison based dishes, white fish, chili, tomato based dishes, and salads topped with blue cheese.

TASTING NOTES

We likely won't see this wine again soon, so enjoy it while you can. Super limited production. Made of Criolla Chica, Criolla Grande, and Criollas Blanca. Very dry and light Criolla, with delicate red fruit and pronounced earthy, almost smoky characteristic. Lots of sour cherry and red plum.

A red grape blend.
This wine contains allergens, sulfites.

VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 10
- Class: Red

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