

Rioja Alavesa
VINO DE MUNICIPIO DEL ELVILLAR

LÁGRIMAS DE BHILAR

VINTAGE 2022

Variety: 100% Graciano
Color: Red
Total Production: 10,500 Bottles.
ABV: 13,5%
RS: 1,2 g/L
Total SO₂: 41 mg/L

Vineyards: Young vines from Elvillar
Soil: Limestone silt
Harvest (Dates): By hand (Mid September, 2022)
Elevation: 525 - 580 m (1722 - 1902 ft)
Farming: Dry-farmed / Organic / Biodynamic / Horse-plowed

Fermentation: Native spontaneous
Vatting: Destemmed in concrete tank
Elevage: 12 months in large French oak vat.

Tim AtkinTM 92 Points

Fermented in concrete before ageing in foudres, it has appealing sage and oregano aromas, lots of acidity, spicy tannins and a green, herbal finish that's reminiscent of a Maturana Tinta.

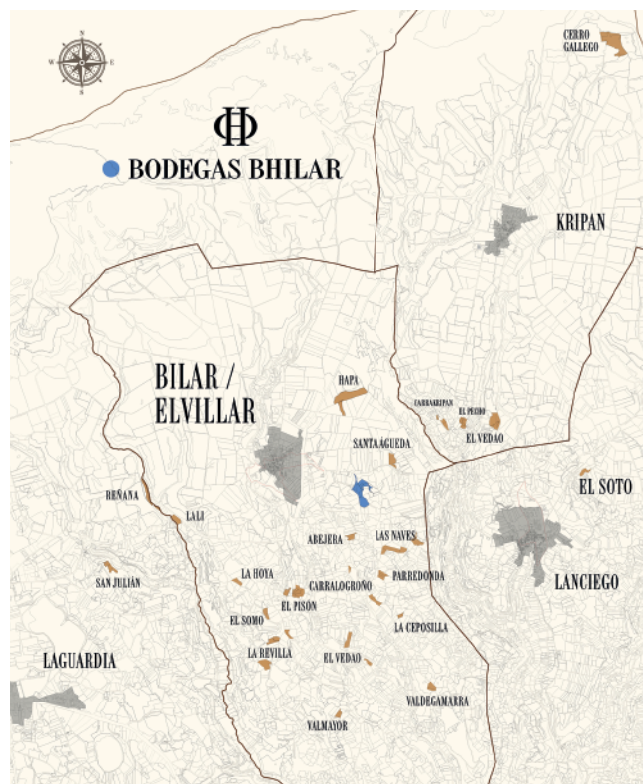


2022 GROWING SEASON

The 2022 growing season in Rioja Alavesa was marked by a warm summer and challenging conditions due to record-breaking heat.

From May until the end of the ripening period, the region experienced excessive temperatures. The lack of rain throughout the year further exacerbated these challenges.

The heat led to earlier picking, but the absence of significant disease pressure was a positive aspect of the season. The resulting wines from 2022 are lighter and less structured than those from 2019 and 2021, but they exhibit quality, aromatic complexity, and balance.



Starting with just three hectares in 1999, David Sampedro, a vigneron from Elvillar in Rioja Alavesa, converted his vineyards to organic farming, revealing a unique side of Rioja. Today, he and his wife Melanie manage 17 hectares of certified organic and biodynamic (Demeter) Estate vineyards, cultivated exclusively by plow-horse. In 2016, they built a sustainable, solar-powered, off-grid winery near their village. David's forward-thinking vision, focused on biodynamics and expressing the limestone soils and old, high-altitude vines of Elvillar, sets him apart in the region