

Rioja Alavesa
SINGLE VINEYARD

PHINCA ABEJERA

VINTAGE 2018

VINEYARD "ABEJERA" (0,56Ha.)

PLANTED IN 1929

Varieties: 40% Tempranillo, 40% Graciano, 20% Viura.

Color: Red

Total Production: 2,268 Bottles.

ABV: 15%

TA: 6,79 g/L

PH: 3,28mg/L

RS: 1 g/L

Total SO₂: 18 mg/L

Orientation: West

Soil: Limestone blend of clay and silt

Harvest (Dates): By hand (Mid October, 2018)

Elevation: 542 m (1,778 ft.)

Farming: Dry-farmed / Organic / Biodynamic / Horse-plowed

Certification: Organic (Eneek)

Fermentation: Native spontaneous

Vatting: 10% whole cluster foot trodden in concrete tank

Elevage: 36 months in 225 L new French oak barrels.



94 Points

A single-vineyard wine produced with the fruit from a plot planted in 1929 with a high percentage of Graciano grapes. It fermented with some 10% full clusters in concrete and matured in 225-liter oak barrels for three years.

It has a very exotic nose, with aromatic herbs, sweet spices, nutmeg, cola nut and Jamaica peppercorns. The palate reveals polished tannins and vibrant acidity. It is tasty and powerful.



2018 GROWING SEASON

A dry, warm winter provided plenty of days for pruning. Spring brought rain, cold temperatures, and even snow, as if winter had shifted, causing some frost, but we were spared.

June's intense heat accelerated vine growth during bloom, leading to poor pollination, looser Tempranillo clusters, and reduced Grenache yields due to sensitivity to temperature changes.

The heat also brought storms with hail, causing damage, though we avoided it. August sped up the cycle with no mildew risks. By October 20th, all grapes were harvested—fewer in quantity but healthy, with intense color and character



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