

Rioja Alavesa
VINO DE MUNICIPIO DEL ELVILLAR

PHINCAS

VINTAGE 2020

Varieties: Tempranillo, Graciano, Viura

Color: Red

Total Production: 10,200 Bottles.

ABV: 14,5%

RS: 1,1 g/L

Total SO₂: 50 mg/L

Vineyards: A blend of old Estate vines (>50 years old) from Elvillar

Soil: Limestone silt and clay textures

Harvest (Dates): By Hand (Mid September, 2020)

Elevation: 525 – 580 m (1476 – 1902 ft)

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

Certification: Organic (Eneek)

Fermentation: Native spontaneous

Vatting: 75% destemmed 25% stems in concrete tanks

Elevage: 225 and 500L. barrels for 30 months and 6 months

8000L. French Oak Vat.



Robert Parker
WINE ADVOCATE

92 Points

Produced with grapes from their older biodynamic vines. It's mostly Tempranillo with 10% Graciano and 5% Viura fermented with full clusters in concrete and matured in 225- and 500-liter barrels for 30 months and then blended together and put in an oak vat for a further six months. notes of dry herbs and esparto grass, with a Mediterranean feeling to it.

The palate is full-bodied, with dusty tannins and a dry finish. Better with food.

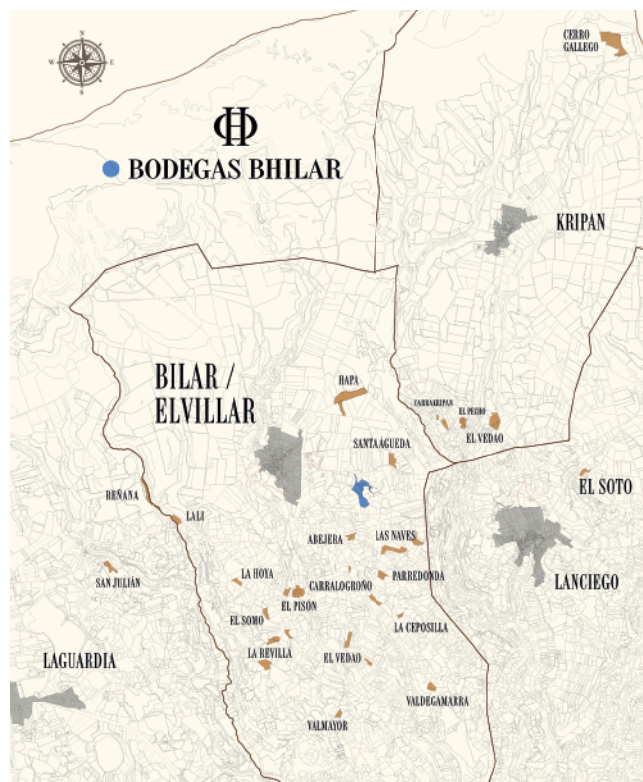


2020 GROWING SEASON

The 2020 growing season in Rioja Alavesa was marked by extreme weather, posing significant challenges.

A rainy November and a warm winter led to early bud break in March, followed by a slowdown due to cold, wet conditions in late March and April. Warm weather returned in late April, but heavy storms in May and above-average rainfall created ideal conditions for mildew, reducing yields.

Tropical-like summer conditions gave way to cold weather in late August, with sharp temperature swings hindering ripening. Powdery mildew further impacted the harvest, which required extensive sorting to ensure quality. Despite these difficulties, the wines from 2020, particularly from older vineyards, show remarkable character, depth, and concentration, though yields were significantly lower, especially for entry-level wines.



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