

Rioja Alavesa

SINGLE VINEYARD

PHINCA LA REVILLA

VINTAGE 2015

VINEYARD "LA REVILLA" (0,80Ha.)

PLANTED IN 1925

Variety: 100% Viura

Color: White

Total Production: 2,160 Bottles.

ABV: 14%

RS: 1 g/L

Total SO₂: 95 mg/L

Orientation: West

Soil: Calcareous clay limestone

Harvest (Dates): By hand (Late October, 2015)

Elevation: 560 m (1,837 ft.)

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

Fermentation: Native spontaneous

Vatting: Skin fermentation for 4 days in open top barrels

Elevage: 7 years in 225L used French Oak

Tim Atkin[™]

95 Points

Foot crushed, skin fermented and then aged in un-topped barrels for six years, it's a brilliant, off-the-wall wine from a winemaker who isn't afraid to push a few boundaries. Dense and savoury with umami, nutmeg and toffee apple flavours.



2015 GROWING SEASON

The 2015 vintage was a breath of fresh air after two challenging years. The pleasant weather led to an early and swift harvest, with grapes that were fully ripe and incredibly healthy. Everything seemed to fall into place effortlessly, resulting in an overall excellent quality across the board.

Our reds from this year are full-bodied, showcasing exceptional ripeness with a richness that comes from higher-than-average alcohol content. The palate is marked by elegant, round tannins that add a touch of sophistication. This is a vintage that holds great promise for aging.

In particular, our cooler sites with moderate vigor and low yields truly shined, delivering wines of remarkable depth and character. 2015 stands out as a great Atlantic vintage, blessed with a perfect September that balanced sunny days with the cooling influence of the wind and crisp, cool nights.



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