

## PHINCA LA REVILLA

VINTAGE 2015

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

PLANTED IN 1925

Variety: 100% Tempranillo

Color: Red

Total Production: 1,002 Bottles.

ABV: 15% RS: 1 g/L

*Total SO2: 90 mg/L* 

Orientation: West

Soil: Calcarious 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: Open top barrels

Elevage:6 years in 225L used French Oak

## Tim Atkin™

93 Points

Maturing nicely in bottle, this varietal Tempranillo hails from a 0.68-hectare plot on clay and limestone soils that was planted back in 1925. With 50% whole cluster fermentation, it has aromas of incense and stem ginger, sage and blackcurrant flavours, fine tannins and a hint of forest floor.



## 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