

Rioja Alavesa
VINO DE MUNICIPIO DEL ELVILLAR

PHINCAS

THOUSAND MILS

VINTAGE 2020

Varieties: 65% Viura, Garnacha Blanca, Malvasía, Palomino, and other experimental grapes.

Color: White

Total Production: 2,388 Bottles.

ABV: 12,5%

RS: 1,8 g/L

Total SO2: 80 mg/L

Vineyards: 50 + Year old vines from Elvillar

Soil: Limestone clay and silt textures

Harvest (Dates): By hand (Mid October, 2020)

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

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

Certification: Biodynamic (Demeter)

Fermentation: Native spontaneous

Vatting: Destemmed ferments with skins in concrete tanks

Elevage: 36 months in 500L French Oak



Robert Parker / **Tim Atkin**TM 92 Points
WINE ADVOCATE

The grapes were foot trodden to start the fermentation, which finished in barrel. It matured in 500-liter French oak barrels for three years.

A skin-contact wine, with yellow fruit, pollen and quince and a slightly tannic palate with a bitter twist in the finish. 2,388 bottles. (Wine Advocate)

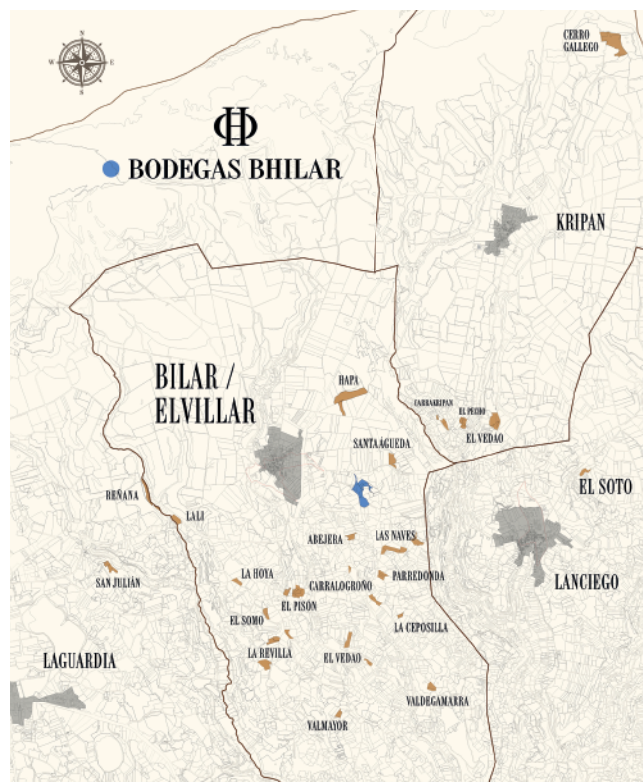


2020 GROWING SEASON

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