

Rioja Alavesa
VINO DE MUNICIPIO DEL ELVILLAR

LÁGRIMAS DE BHILAR

VINTAGE 2023

Variety: 100% Graciano
Color: Red
Total Production: 10,666 Bottles.
ABV: 14%
RS: 2,1 g/L
Total SO₂: 29 mg/L

Vineyards: Young vines from Elvillar
Soil: Limestone silt
Harvest (Dates): By hand (September, 2, 2023)
Elevation: 525 - 580 m (1722 - 1902 ft)
Farming: Dry-farmed / Organic / Biodynamic / Horse-plowed

Fermentation: Native spontaneous
Vatting: Destemmed in concrete tank
Elevage: 12 months in large French oak vat.

Tim AtkinTM 92 Points

Fermented in concrete before ageing in foudres, it has appealing sage and oregano aromas, lots of acidity, spicy tannins and a green, herbal finish that's reminiscent of a Maturana Tinta.



2023 GROWING SEASON

The 2023 vintage began with optimism, marked by excellent fruit set in June due to favorable spring conditions. A prolonged heatwave in late August accelerated ripening, resulting in lower natural acidity and elevated alcohol levels. By harvesting early, we preserved balance and avoided the rains that arrived in late September.

Our high-altitude vineyards in Elvillar stood out, with cool nights helping to retain freshness and aromatics in the fruit. Long-cycle varieties like Garnacha and Graciano proved particularly resilient, yielding some of the most expressive wines of the year.



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