

Rosa de Arrocal 2022

D.O. Ribera del Duero
Grapes: 100% Tempranillo

88
points



VIEW FROM THE CELLAR

“ It is fairly deep ruby in color for a Rosado and delivers a complex and quite vinous nose of cherries, sumac, blood orange, a nice touch of soil and atopnote of rose petals. On the palate the wine is deep, full-bodied, focused and complex, with a fine core, good focus and grip and a long, complex and vinous finish. This really drinks more like a light red wine than it does a typical Rosado and would work really well at the table on warm summer evenings. 2023-2028.”

John Gilman – Issue #105 May-June 2023



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