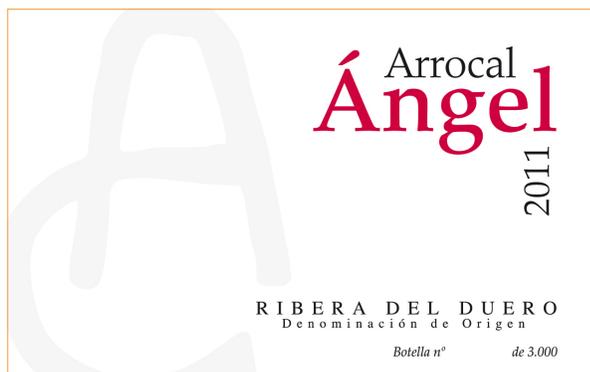


# Angel de Arrocal 2011



**Winery:** Bodegas Arrocal

**Region:** Ribera del Duero D.O.

**Grapes:** 100% Tinto Fino

**Winery:** Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel.

Fruit expression is maximized through temperature control-

led fermentations, excluding extended maceration and gentle pressing in low capacity basket presses.

**Wine:** Produced from the 70 year old, “El Portillo” vineyard planted by the owner’s grandfather, Angel. Grapes were grown organically (not certified) and yielded less than 1 ton per acre. The grapes were hand harvested and vinified with native yeasts in 3,000 liter stainless steel tank. The wine spent 20 days on the skins prior to pressing. Press fractions were aged separately. All lots underwent malo-lactic fermentation in oak barrel. The wine spent 20 months in new French oak barrels.

**Reviews:** “Cool, earthy blackberry, cassis and boot-leather aromas are strapping and integrated. This feels layered and structured, with chewy depth, firm tannins and power. Baked, toasty, chocolaty flavors bring ripe-fruit notes of fig, prune and blackberry, while the finish is long and savory, with a strong accent of wood spice. Drink through 2025.”

*Editor’s Choice*

**94 points** *Wine Enthusiast* December 2015

“Opaque ruby. Powerful, oak-spiced aromas of ripe cherry and red berries, cola and vanilla bean, with a sexy floral nuance building in the glass. Round and appealingly sweet, offering raspberry liqueur and floral pastille flavors, with intense Asian spice and mocha qualities coming up with aeration. Clings with impressive fruit-driven tenacity on the strikingly long finish, which features velvety tannins and lingering red fruit and allspice flourishes. I’d give this sexy wine at least another five years of cellaring but wouldn’t fault anyone for getting into it now, for its exuberant fruit and spiciness.” **93 points** *Vinous* Central Spain: Tempranillo and Beyond December 2015



Selected by Aurelio Cabestrero®

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