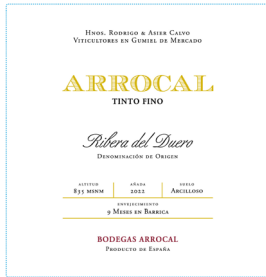


Arrocal Tinto Fino 2022 (Red Wine)



Located in Gumiel del Mercado, in the province of Burgos, our wines are made exclusively from our grapes from soils combined with limestone, sand, clay, and gravel at an altitude of 830m. We have 123 acres of vineyards, the most widespread red variety is “Tinta fina” or “Tempranillo”, with approximately 111 acres. Cabernet Sauvignon has 4 acres, Merlot has 2 acres and “Albillo” (white variety) has 4 acres.

In 2003, the construction of our winery was completed. A space equipped with the latest technology, but above all was designed to respect our treasure: our grapes. All processing work is done by gravity, minimizing the damage to the raw material. The main objective is to follow sustainable viticulture, a true reflection of quality wines.

Appellation	D.O. Ribera del Duero
Grapes	100% Tempranillo from vines averaging 20 years old
Altitude / Soil	820-850 meters / alluvial soil composed of sand clay and pebbles
Farming Methods	Practicing Organic (undergoing certification)
Harvest	Hand-harvested into small boxes for transport and hand sorting at the winery
Production	Grapes are destemmed prior to fermentation in temperature-controlled inox tanks
Aging	Aged for 8 months in 80% French and 20% American oak, 20% new
UPC / SCC / Pack Size	8 437005 780002 - 18437005780122 - 12

Reviews:

“The regular bottling of Tinto Fino from Bodegas Arrocal is the estate’s young vine cuvée, as these vines are around twenty-five years of age, planted at an elevation of eight hundred and thirty meters above sea level. The wine is fermented with indigenous yeasts and then aged in three year-old French and American oak barrels for six months prior to bottling. The 2022 version is relatively low octane for Ribera del Duero, coming in at an even fourteen percent alcohol and delivering a lovely, deep bouquet of dark berries, black plums, coffee bean, cigar wrapper, dark soil tones and just a touch of oak. On the palate the wine is deep, full-bodied and structured, with a firm chassis of ripe tannin, a great core of fruit, good soil undertow and grip and a long, promising and very well balanced finish. Despite this being the entry level wine from Bodegas Arrocal, it is built for the cellar and will need some time to blossom. But, it is going to be excellent once it is ready to drink. This is an outstanding value! 2030-2055+.”

91 points View from the Cellar; John Gilman; Issue 109, January – February 2024

