Arrocal Blanco de Guarda 2021 (White Wine)



RIBERA DEL DUERO DENOMINACIÓN DE ORIGEN Droducto de España 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% Albillo Mayor, 20 years old vines
Altitude / Soil	934 meters / Limestone - stony
Farming Methods	Practicing Organic
Harvest	Hand harvested in 16 Kg boxes
Production	Fermented with native microbes in stainless steel tanks for 15 days
Aging	Aged for 12 months French oak barrels and futher 1 year aging in bottle before
	release
UPC / SCC / Pack Size	8437005781023 - 18437005781020 - 12

Reviews:

"The Blanca de Guarda bottling from Bodegas Arrocal is made from the Albillo Mayor grape, with the wine aged for one year in French oak barrels during its élevage. The 2021 version comes in at an even thirteen percent octane and delivers a classy and refined bouquet of ripe pear, clementine, a nice touch of beeswax, a fine base of salty soil, gentle notes of hazelnut, lemon peel, vanillin oak and a musky floral topnote. On the palate the wine is bright, focused and full-bodied, with fine depth in the mid-palate, good soil inflection and grip, a lovely framework of acidity and a long, complex and impeccably balanced finish. This is really a lovely bottle and as good an example of white wine as I have ever tasted from Ribera de Duero! 2024-2035."

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

