

Angel de Arrocal 2015 (Red Wine)



Bodegas Arrocal is located in Gumiel de Mercado a small village in the “golden triangle” of Ribera del Duero. The vineyards were planted by the Moises Calvo and Rosa Arroyo and the winery produced its first wine in 2001. A new winery was built and utilized for the 2005 vintage. The new winery moves all grapes using gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, keeping maceration times short and gentle pressing in low capacity basket presses.

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
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 6 months in 80% French and 20% American oak; 20% new barrels
UPC / SCC / Pack	8 437005 780002 // 6

Reviews:

“The Ángel bottling from Bodegas Arrocal is one of the bodegas’ old vine cuvées, with the 2015 version hailing from the eighty-plus year-old tempranillo vines of the Finca Clara vineyard. The wine is raised entirely in new French oak, with the malolactic fermentation also taking place in barrel. The 2015 Ángel comes in at fourteen percent octane and offers up a deep and classy bouquet of red and black cherries, a hint of raspberry, a fine base of soil, cigar wrapper and a very refined framing of smoky new oak. On the palate the wine is pure, full bodied, focused and very well-balanced, with a fine core, really good soil signature and a long, ripely tannic and classy finish. As I mentioned in my note on the 2014 Ángel, this is quite new oaky in personality out of the blocks, but it is impeccably balanced and will age beautifully. 2030-2060+.”

93 points *View from the Cellar*; Issue # 85 - January/February 2020

