

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 / 18437005780030 / 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

“Sourced from the Finca de Clara vineyard planted 84 years ago, this wine provides an object lesson in what venerable Tempranillo vines from Ribera del Duero can achieve when they are deftly tended and their fruit is skillfully crafted. That fruit was treated to 100% new French oak, so it was certainly lavished with expensive treatment. However, what really merits mention in terms of wood is how little it shows at this early point in the wine’s aging trajectory, rather than how prominent it seems. I don’t know the toast level of the barrels, but the sensory signature is more spicy and toasty than smoky, and regardless of the toast level, it is a testament to the quality of the fruit that it has already soaked up so much more of the wood than one would expect to sense from a glass, based on the percentage of new barrels. That fruit is ripe and rich, but “purity” is the first descriptor that comes to mind, and that too is remarkable in view of all that new oak. Black cherry is the main fruit note, but blackberry is also suggested with a thin line of red fruit showing as well. This is already delicious, but I have no doubt that it will develop in positive directions for many more years...as in, 20 or so. As an aside, the 2011 (which was a relatively hot year like 2015) is just gorgeous and still obviously on the upswing, which I note as a point of comparison but also a recommendation in case you can find a bottle to buy. Considering the excellent quality of this wine, the expense involved in its production process and the age of the vines involved, this is a great value at its price.” **93 points** *Wine Review Online*; July 2020

“Inky violet. Mineral- and smoke-accented red and dark berries and vanilla on the deeply perfumed nose, along with a hint of cracked pepper that adds complexity and spicy lift. Juicy, densely packed cherry and black raspberry flavors show appealing sweetness and unfold slowly with air. Picks up a suave floral nuance on the impressively long finish, which is framed by gently chewy, well-knit tannins. 2022 – 2030.”

93 points *Vinous*; Josh Reynolds - February 2021

