

# Angel de Arrocal 2016 (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.

<b>Appellation</b>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tempranillo from vines averaging 20 years old
<b>Altitude / Soil</b>	820-850 meters / alluvial soil composed of sand clay and pebbles
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes for transport and hand sorting at the winery
<b>Production</b>	Grapes are destemmed prior to fermentation in temperature controlled inox tanks
<b>Aging</b>	Aged for 6 months in 80% French and 20% American oak; 20% new barrels
<b>UPC / SCC / Pack</b>	8 437005 780002 / 18437005780030 / 6

## Reviews:

“The Angel Tinto bottling from Bodegas Arrocal is one of their two very old vine cuvees, as the Tempranillo used for this bottling all hails from the Finca La Clara vineyard, which was planted all the way back in 1936! The vines sit at eight hundred and twenty-five meters above sea level and are farmed organically. The wine is fermented with indigenous yeasts, undergoes malo in barrel and is aged for twenty-six months in French oak casks. The 2016 Angel comes in listed at fourteen percent octane and offers up a pure, nascently complex and new oaky nose of black cherries, black plums, raw cocoa, cigar smoke, a nice touch of soil and a good framing of nutty and spicy new oak. On the palate the wine is deep, pure and full-bodied, with a lovely sense of nascent elegance on the attack, a fine core of fruit, good focus and grip and a long, tannic and well-balanced finish. This wine needs time to soften up and fully integrate its new oak, but in due course, it is going to be a superb wine. That said, I have the sense that these great old vines deserve to be treated more like Petrus, rather than Angelus, with the malolactic done in tank and a bit less obvious new oak in the personality of the wine, as there is so clearly such great potential here with this old vineyard that it seems paramount to me to not let any aspect of the winemaking get in the way of the expression of underlying terroir in this obviously very special vineyard. This is a very lovely wine, but a bit less new oak and malo in tank could take it to the stars! 2028-2060.”

**93+ points** *View from the Cellar*; John Gilman - Issue #91 January/February 2021

