

Arrocal Passion 2017 (Red Wine)



Tempranillo
RIBERA DEL DUERO
Denominación de Origen
PRODUCT OF SPAIN

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	Ribera del Duero D.O.
Grapes	100% Tinto Fino, from the single, 25-year old Los Corrales vineyard
Altitude / Soil	800 meters / clay soils with pebbles and larger stones
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit
Production	Destemmed grapes were fermented with native microbes in stainless steel tanks for 20 days with skins
Aging	Aged for 12 months in used French oak barrels
UPC / SCC / Pack	8437005780309 // 6

Reviews:

“The Passión Arrocal cuvée is made entirely from tempranillo, with the vines now forty five years of age. It is not raised in any new barrels, as its elevage is done in a fifty-fifty mix of two and three year-old French barrels. The 2017 Passión Arrocal comes in at 14.5 percent octane and offers up a superb bouquet of plums, black cherries, dark chocolate, a touch of cigar wrapper and just a bit of nutty oak from the used casks. On the palate the wine is deep, full-bodied, focused and beautifully balanced, with a lovely core, good soil signature and a long, ripely tannic and nascently complex finish. This will be an excellent bottle with a few years’ worth of cellaring, but it will probably take a full decade for it to blossom completely and hit its plateau. This is a great value! 2025-2050.”

91+ points *View from the Cellar*; Issue # 85 – January/February 2020

