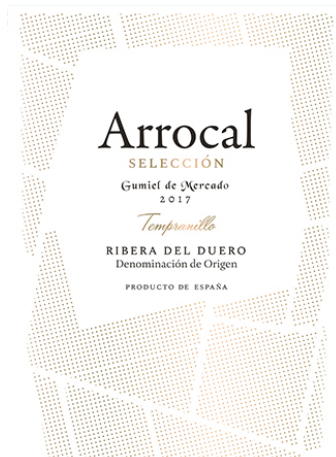


Arrocal Seleccion 2017 (Red Wine)



Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses. The young wine typically ages for 4 months in oak while the Seleccion will spend 15 months in oak.

Appellation	Ribera del Duero D.O.
Grapes	100% Tempranillo, from the single, 40-year-old <i>Astrales</i> vineyard
Altitude / Soil	825 meters / alluvial sand, clay and pebbles
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Fermented with native microbes for 20 days in small stainless tanks
Aging	Aged for 15 months in French oak barrels; 50% new
UPC / SCC / Pack	8437005780019 / 8-437005780040 / 6

Reviews:

“As I have noted in the past, Bodegas Arrocal is located in the village of Gumiel del Mercado in the eastern end of the plateau of Castilla y Leon, not far from Goyo Garcia, which is decidedly cooler than the western end of Ribera del Duero. Their Seleccion bottling is produced from tempranillo fruit from the Los Astrales vineyard, with the vines now forty-five years of age. The wine is aged for a year and a half in French oak barrels, with half of them new casks in past vintages, so I assume that this is still the case for the 2017 version. The wine comes in at 14.5 percent this year and is a beautiful follow-up to the stunning 2016 bottling. The bouquet wafts from the glass in a classy blend of plums, black cherries, Cuban cigars, a lovely base of soil tones, fresh nutmeg and smoky oak. On the palate the wine is pure, full-bodied and already starting to get velvety on the attack, with a lovely core of fruit, good soil signature and grip, well-integrated tannins and a long, complex finish. This is a touch higher in octane than the 2016 Seleccion bottling but carries its ripeness beautifully. 2027-2060.”

92+ points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

“Arrocal is among my favorite bodegas in Ribera del Duero, which is in turn among my favorite regions in the world — and arguably Spain’s best source for pure but powerful Tempranillo. The great thing about the bodega is that the proprietors manage to make a line of five reds (plus a lovely Rosé) that are all quite differentiated in style and character, despite the fact that all are made from the same grape and from vineyards that are located near one another. One might wonder how this can be accomplished, and the answer seems to be very careful growing, picking, winemaking and aging, as the different bottlings are all remarkably consistent in style across vintages, despite their distinctness from one another. This Reserva is — as usual — a deeply satisfying wine of richness and power, but with no rough edges despite having been aged in 50% new oak. Very deep color provides an accurate tip-off of what’s to come, and the bouquet is marked more by beautifully ripened fruit than wood, though notes of spice and light toast are very appealing. The fruit profile is certainly ripe and the “feel” is rich, yet there’s also real freshness here, thanks to Ribera del Duero’s forgivingly cool nights. These wines age slowly and beautifully (try the 2014 “Selección” if you can find it, which I purchased recently and is absolutely gorgeous and still improving), though they are also delicious immediately upon release. What more could you ask for?”

93 points *Wine Review Online*; July 28, 2020

Imported by Grapes of Spain® Selected by Aurelio Cabestrero® www.grapesofspain.com

