

# 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
<b>UPC / SCC</b>	8 437005 780002 / N/A

## Reviews:

“ There is a slight change in the elevage procedure for the 2016 Bodegas Arrocal Tinto this year, as the wine saw no new oak in 2016. Previously, twenty percent of the casks were renewed each vintage, but in 2016 the estate decided to just utilize older oak barrels for the wine. The wine is very pretty, coming in at fourteen percent octane and offering up a lovely bouquet of plums, cherries, a touch of mint, cocoa powder, a bit of wild fennel, a very good touch of soil and still a good foundation of spicy oak from the used casks. On the palate the wine is deep, fullbodied and moderately tannic, with a fine core, very good focus and grip and a long, nascently complex and very well-balanced finish. This could use a few years in the cellar to soften a bit more, but it shows fine potential and will be excellent when it has had a chance to blossom. In a region where prices can be a bit steep for what is in the bottle, this is an outstanding value! 2021-2045+. ”

**90 points** *View from the Cellar: Issue 75 July 2018*

