

# Arrocal Seleccion 2011

A black square with the text "Arrocal 2011 Selección" in white serif font.

**Winery:** Bodegas Arrocal

**Region:** Ribera del Duero D.O.

**Grapes:** 100% Tinto Fino

**Winery:** 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.

**Wine:** Grapes for this wine were sourced from 40 year old estate "Astrales" vineyard and were hand harvested during the first week of October. Prior to processing the grapes were cluster sorted. The grapes are de-stemmed but not crushed, macerated for 20 days in temperature controlled tanks followed by aging in 100% French oak barrels for 15 months. Bottled without filtration after a gentle egg-white fining.

**Reviews:** "Dark, meaty aromas of blackberry, boysenberry, herbs and spice pave the way for a jammy, tannic palate that's jumbled in feel. Blueberry, mint, herb and briny flavors finish blocky, with herbal notes and heat. Drink this big-bodied offering through 2023."

**91 points** *Wine Enthusiast* December 2015

"The 2011 Arrocal Seleccion is pure Tempranillo with ripe, minty aromas. It is quite showy and attractive with balsamic notes of cola nut, quite marked by the oak. But it has enough intensity of fruit to keep the oak in the background, both in nose and palate. The tannins are polished and plump, and there seems to be enough acidity. It feels remarkably fresh for a warm vintage like 2011. Well done! Drink now-2018."

**90 points** *Wine Advocate* Issue 214 August 2014

"Inky ruby. Ripe cherry, black raspberry and floral pastille scents are complemented by hints of allspice and vanilla. Sweet and expansive on the palate, offering vibrant dark berry flavors that flesh out and become spicier out with aeration. Closes sappy and very long, with sneaky tannins harmonizing with the wine's juicy fruit. This wine was aged for 16 months in French oak barriques, half of them new."

**92 points** *Vinous* Central Spain: Tempranillo and Beyond December 2015



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