

# Arrocal Seleccion 2014 (Red Wine)

A black square with the text "Arrocal 2014 Selección" in white serif font.

Arrocal was founded by third generation winegrowers, Moises Calvo and Rosa Arroyo in 2002. They have been joined by the fourth generation with the addition of their two sons Rodrigo and Asier. The winery is located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O.

Some of their vineyards were planted by their parents while the youngest vines have been planted by their sons. A new winery was built and utilized for the 2005 vintage.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and maximize fruit expression and finesse in texture of finished wine. Fruit expression is maximized through temperature controlled fermentations, utilizing short macerations and gentle pressing in low capacity basket press.

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tinto Fino, from the single, 40-year-old <i>Astrales</i> vineyard
<b>Altitude / Soil</b>	825 meters / alluvial sand, clay and pebbles
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested fruit, hand sorted at the winery prior to processing
<b>Production</b>	Fermented with native microbes for 20 days in small stainless tanks
<b>Aging</b>	Aged for 15 months in French oak barrels; 50% new
<b>UPC / SCC</b>	8 437005 780019

## Reviews:

"Bodegas Arrocal is located in the village of Gumiel del Mercado in the eastern end of the plateau of Castilla y León, which is decidedly cooler than the western end of Ribera del Duero. Their most famous neighbor is of course Goyo García. The fruit for their Arrocal Selección bottling comes from a fine old vineyard. and, as I reported last year is raised in a fifty-fifty blend of new and one wine French oak casks. The 2014 is an even fourteen percent alcohol and offers up a youthfully complex bouquet of black cherries, cassis, cigar smoke, a fine base of soil tones, graphite and spicy new oak. On the palate the wine is pure, full-bodied, focused and well-stocked at the core, with fine soil signature, impressive focus and blossoming complexity and very good length and grip on the inherently elegant, moderately chewy finish. As I mentioned in my note on the 2011 Arrocal Selección last year, the new oak impression here is a bit strident in the young wine and detracts a bit from what is really a stunning wine underneath the wood treatment. There is a lot of oak spice on the nose and a bit of presently uncovered wood tannins on the finish. I would bet there is enough depth of fruit to eventually carry the oak tannins more seamlessly, but utterly brilliant raw materials are being hampered by the new wood here. Raise this wine in one and two wine casks and it would be one of the best wines in Spain, but the good 2014 is not quite there. I know that new oak is an important selling point in the Spanish domestic market, but just lie to your local clients and use older casks and no one is going to complain, as the wine is going to be dramatically better. There is such indisputable greatness lying under the wood veneer here that it would be worth a bit of prevarication, and one can always go to confession more often! 2022-2050+. 88-90+ (depending on how well the wine eventually absorbs the oak here)."

**88-90+ points** *View from the Cellar* - February, 2017

