

Arrocal Crianza 2019 (Red Wine)



Located in Gumiel del Mercado, in the province of Burgos, our wines are made exclusively from our grapes from soils combined of limestone, sand, clay, and gravel at an altitude of 830m. We have 50 hectares of vineyards, and the most widespread red variety is “Tinta fina” or “Tempranillo”, with approximately 45 hectares. Next to 2 has. of Cabernet Sauvignon, 1 ha. of Merlot and 2 has. of the white variety, “Albillo”.

In 2003, the construction of our winery was completed. A space equipped with the latest technology, but above all was designed to respect our treasure: our grapes. All processing work is done by gravity, minimizing the damage to the raw material. The main objective is to follow a sustainable viticulture, a true reflection of quality wines.

Appellation	Ribera del Duero D.O.
Grapes	100% tinto fino (Tempranillo), averaging 30-years-old
Altitude / Soil	830 meters / lime-rich clay and sandy soils with abundant gravel
Farming Methods	
Harvest	Hand harvest in 16 Kg boxes, Selection table
Production	Fermented with native microbes for 15 days in stainless tanks
Aging	Aged for 12 months in French oak barrels
UPC / SCC / Pack	8437005780309 / / 6

Reviews:

“I tasted this vintage of this wine both at the bodega in Spain and also in my home in late April, 2022, and was highly impressed on both occasions. I must confess that I’ve probably become somewhat predisposed against bottles labeled as “Crianza” – even though it is my job never to be predisposed — simply because of the sheer number of examples from Spain that were lacking in fruit energy, virtually dripping with overtones of vanilla, and largely bereft of length in the finish and depth of fruit in the midpalate. (Rioja is largely the regional culprit behind this, but it is not alone.) Well, this is THE bottle to cure you if you also suffer from the same syndrome of, “do I really need to deal with another Crianza?” The wine is packed with rich, pure, deeply flavorful fruit that wears whatever oak it picked up over 12 months in barrel very lightly and as a flourish rather than as a principal component, rather like a scarf flapping in the wind behind a motorcyclist. Sourced from vines averaging 30 years of age and aged entirely in French oak, this is packed with delicious fruit flavors (mostly black-toned) with lovely, lively spice and toast accents. Already utterly convincing and complete, this will easily improve for another five years. Yes, \$32 is a fairly high price for anything that reads “Crianza” on the label, but the wine is worth more than that, and the word should simply be ignored in this case, as this is a unicorn among goats.”

93 points Wine Review Online; Michael Franz – April 26, 2022

“The 2019 Crianza bottling from Bodegas Arrocal is produced entirely from Tempranillo again this year, with these vines thirty years of age in the township of Gumiel de Mercado, which sits above eight hundred meters above sea level. The wine is fermented with native yeasts and aged for one year in used French oak barrels. The 2019 Crianza comes in at 14.5 percent octane and delivers a ripe and complex nose of black cherries, a touch of plum, cigar wrapper, a fine base of soil, gentle spice tones and a discreet framing of cedary oak. On the palate the wine is pure, full-bodied, focused and complex, with a plush core of fruit, firm, buried tannins and excellent length and grip on the focused and very well-balanced finish. This is going to be an excellent wine in due course. 2029-2065.”

91 points View from the Cellar; John Gilman – Issue #98 March/April 2022

