

# Arrocal Paraje Los Colmenares 2023 (Red Wine)



Located in Gumiel del Mercado, in the province of Burgos, our wines are made exclusively from our grapes from soils combined with limestone, sand, clay, and gravel at an altitude of 830m. We have 123 acres of vineyards, the most widespread red variety is “Tinta fina” or “Tempranillo”, with approximately 111 acres. Cabernet Sauvignon has 4 acres, Merlot has 2 acres and “Albillo” (white variety) has 4 acres. 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 sustainable viticulture, a true reflection of quality wines.

<b>Appellation</b>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tinto Fino, averaging 30-years-old from three vineyards (Olivo – Carraquintana – Cuesta Rubial)
<b>Altitude / Soil</b>	890 meters / calcareous / clay soils
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Early Harvest. The three vineyards are harvested and fermented separately
<b>Production</b>	Soft maceration and the final blend is carried out, giving rise to the profile that best represent the slopes of the Colmenares Valley
<b>Aging</b>	Aged for 12 months in French oak barrels and 3,000 L Foudres
<b>UPC / SCC / Pack Size</b>	8437005781092/ 18437005781099/ 6

## Reviews:

“Made entirely from Tinto Fino (as Tempranillo is generally referred to in Ribera del Duero) sourced from three high-elevation plots in the Valle de los Colmenares sub-district of “Ribera,” this is a wine of great subtlety and “class.” It is already so softly textured and “open” in aroma and flavor that it won’t turn almost anyone away, and yet it is equally evident that this is a wine that can build its arsenal of complexities for years to come. To cut to the chase, this is seductively aromatic and absolutely delicious in terms of flavor, but what is most remarkable is its texture or “feel.” It shows basically no un-resolved wood tannin, and the tannins that are present offer only advantageous firming and definition to the wine, without any harshness or overly astringent or “drying” effect. Stated in more “positive” terms, the wine presents itself in a way that brings to mind “unveiled” as a descriptor, because one need not “look past” the oak or tannin to get at the beauty of the fruit from which it was made. One need not guess about how good this may become, as it is obviously terrific already, even though additional bottle aging will enhance both its complexity and its overall appeal. My hope is that those who (wisely) buy this wine will buy enough of it to resist its immediate charms to learn what it will become in another 5 or 10 years. Wow — what a beauty”.

**95 Points Wine Review Online;** Michael Franz Nov 19, 2025

“The 2023 Paraje Los Colmenares from Bodegas Arrocal is made from a blend of three vineyards, all planted entirely to tempranillo and sitting at 890 meters on clay and limestone soils. These vines average thirty years of age and the grapes are harvested on the early side to keep the alcohol levels reasonable. The wine is aged for one year in French oak- a combination of Bordeaux casks and three thousand liter *foudres*. The wine comes in listed at fourteen percent octane in 2023 and delivers a refined bouquet plums, red and black cherries, coffee bean, cigar wrapper, a good base of soil tones and a framing of cedary French oak. On the palate the wine is deep, pure and full-bodied, with a fine core of fruit, really lovely transparency down to the soil, ripe tannins and a long, nascently complex and very nicely balanced finish. This is an excellent wine in the making. 2035-2075”.

**93 points View from the Cellar;** John Gilman, Issue 117, May – June 2025

“The 2023 Paraje Los Colmenares wants to capture the environment, not only the soil or grapes, and is composed of Tinto Fino only. It comes from three young-ish plots (planted in 1992 and 2010) in a valley called Valle de los Colmenares that is full of trees and aromatic plants of flowers, a place with a tradition of beehives and located at 856 to 889 meters in altitude. This shows a little more ripeness (I'm taking about perception, not really the 13.8% alcohol), but the profile is quite similar to the village wine; it has purity and elegance and is juicy, velvety, seamless and very pleasant, with a faint bitter twist in the finish. All the wines are fermented in the same way, by plot and with indigenous yeasts, and aged in oak containers of different shapes and sizes. 26,000 bottles produced. It was bottled in December 2024”.

**93 points The Wine Advocate;** Luis Gutierrez- June 19, 2025

