

# 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:

“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

