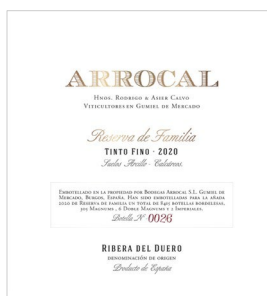


Arrocal Reserva de Familia 2021 (Red Wine)



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 a sustainable viticulture, a true reflection of quality wines.

Appellation	D.O. Ribera del Duero
Grapes	100% tinta fino (Tempranillo) 70+ years old vines. Single vineyard “Guardavinas”
Altitude / Soil	860 meters / very poor sandy/clay soils
Farming Methods	Organic methods
Harvest	Very low yields, no more than 1 Kg per vine, hand-harvested
Production	The wine was fermented in French vats with malolactic oak barrels
Aging	Aged for 24 months in 70% French and 30% American oak barrels
UPC / SCC / Pack Size	8437005780989 / N/A / 6

Reviews:

“The 2021 Arrocal “Reserva de Familia” bottling is the estate’s oldest vine cuvée. By past calculations, these vines should be nearly seventy-five years of age, but my new tech sheet says they average sixty years of age, so perhaps another small block has been added to this cuvée (or I was just wrong in the past). The wine is fermented in five thousand liter oak vats raised entirely in French casks for two years, undergoing malo in barrel. The 2021 version tips the scales at 14.5 percent alcohol and reveals a nicely new oaky aromatic constellation of black plums, dark berries, Cuban cigar wrapper, a touch of dark chocolate, a fine base of chalky soil tones, woodsmoke and cedary new oak. On the palate the wine is deep, full-bodied, focused and new oaky in personality, with a fine core of fruit, a very good foundation of soil, well-integrated, chewy tannins and fine balance on the long, very youthful and very promising finish. This has plenty of backend tannin to wait out, so the wine will need plenty of hibernation time in the cellar before it starts to drink, but it will be an excellent wine once it is ready to go. 2040- 2080.”

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

