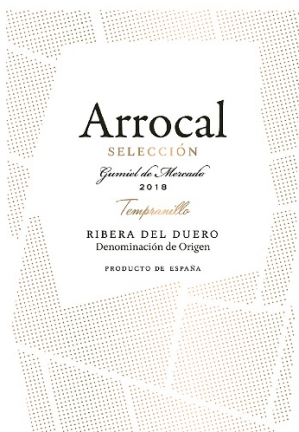


# Arrocal Selección 2018 (Red Wine)



Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses. The young wine typically ages for 4 months in oak while the Selección will spend 15 months in oak.

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tempranillo, 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 / Pack</b>	8437005780019 / 8-437005780040 / 6

## Reviews:

"This high-end red from the 2018 vintage in Ribera del Duero speaks very well for the vintage, but this bottling from Arrocal is always so alluring that the producer may have more to do with its excellence than the growing season. One look at the wine in the glass reveals its seriousness, as it is very deeply pigmented and viscous in appearance when swirled. The fruit is very expressive and so is the oak, yet they are very well integrated at this relatively early stage in the wine's development. It is softer and sexier in texture than the Crianza "passion" bottling from this same vintage, and as an analogy for comparison, this wine comes across more as a backrub as opposed to a backscratch — though of course both feel good. Still, this seems obviously worth the \$7 needed to move up to this from the Crianza, and so good that deciding to pony up another \$13 to move up to the 2016 Reserva "Ángel" is not so easy. You'd really need to try a bottle of both to make a decision for yourself, which is exactly what I recommend that you do."

**93 points** *Wine Review Online*; Michael Franz – May 18, 2021

"Bodegas Arrocal sources the grapes for this bottling from forty year-old tempranillo vines the Los Astrales vineyard, which sits at an altitude of eight hundred and fifty-five meters above sea level, just southwest of the town of Gumiel del Mercado (home to Goyo Garcia's winery). This is among the coolest sectors of Ribera del Duero. The 2018 Selección bottling from Arrocal was aged entirely in French oak casks for eighteen months, with half the casks new and the other half "one wine barrels". It comes in at 14.5 percent in this vintage and offers up a ripe and elegant bouquet of red plums, black cherries, cigar wrapper, beautiful spice tones, cocoa powder, a good base of almost salty soil tones and a quite refined framing of nutty new oak. On the palate the wine is deep, full-bodied and beautifully balanced, with a very good core, ripe, fine-grained tannins and lovely focus and grip on the long and nascently complex finish. There is just a whisper of backend heat here, but it is quite unobtrusive and should not affect the wine's ability to age long and gracefully. This is a young wine and will demand some bottle age to come into its own, but it is going to be excellent when it is ready to drink. 2028-2055."

**92 points** *View From The Cellar*; John Gilman – Issue #92 March/April 2021

