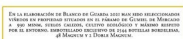
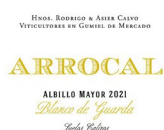


Arrocal Blanco de Guarda 2021 (White Wine)



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.

Appellation	D.O. Ribera del Duero
Grapes	100% Albillo Mayor, 20 years old vines
Altitude / Soil	934 meters / Limestone - stony
Farming Methods	Practicing Organic
Harvest	Hand harvested in 16 Kg boxes
Production	Fermented with native microbes in stainless steel tanks for 15 days
Aging	Aged for 12 months French oak barrels and further 1 year aging in bottle before release
UPC / SCC / Pack Size	8437005781023 - 18437005781020 - 12

Reviews:

“Albillo Mayor is an old variety that seems native to central and northwestern Spain, whereas notably more varieties are grown and sold in various Spanish locations under the simple name “Albillo” (which is derived from the Latin word for “white”) or with words other than “Mayor” tacked on. Naturally, this can lead to lots of confusion, but this wine is made from true Albillo Mayor vines that were planted 20+ years ago. It is made with great pride (and considerable expense) by Rodrigo and Aiser Calvo, who have now taken the lead at the family winery of Bodegas Arrocal. Grown at over 3,000 feet of elevation above sea level, this benefits from large swings in temperature between day and night, with cool nights helping preserve acidity. Still, it is a rich and full-bodied wine, with just enough acidity to keep it fresh despite its significant palate weight. The bouquet is relatively restrained, showing just a hint of spring blossoms and vanilla from the oak vessels in which it was aged for 12 months. It turns from interesting to exciting when shifting from sniffing to sipping, with complex flavors including poached pears, tangerines, and just ripened figs. In light of its restrained aromatics but full body and flavors, this is a wine for the table, and would be a great partner for relatively robust foods that can work with white wine, such as swordfish, scallops, salmon, veal, pork, or chicken. Last thing: If you don’t know this grape variety, it may be more helpful to you to know what wine is closest to this one, rather than trying to guess based on my words but without a chance to taste it. The answer is clear: Excellent Sémillon, such as Boekenhoutskloof from South Africa, or a very good one with a little age from Washington State or the Hunter Valley in Australia.”

93 points Wine Review Online; Michael Franz - Issue: April 9, 2025

“The Blanca de Guarda bottling from Bodegas Arrocal is made from the Albillo Mayor grape, with the wine aged for one year in French oak barrels during its élevage. The 2021 version comes in at an even thirteen percent octane and delivers a classy and refined bouquet of ripe pear, clementine, a nice touch of beeswax, a fine base of salty soil, gentle notes of hazelnut, lemon peel, vanillin oak and a musky floral topnote. On the palate the wine is bright, focused and full-bodied, with fine depth in the mid-palate, good soil inflection and grip, a lovely framework of acidity and a long, complex and impeccably balanced finish. This is really a lovely bottle and as good an example of white wine as I have ever tasted from Ribera de Duero! 2024-2035.”

92 points View from the Cellar; John Gilman; Issue 109, January – February 2024

