

Arrocal Crianza 2020 (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.

Appellation	D.O. Ribera del Duero
Grapes	100% tinto fino (Tempranillo), averaging 30-years-old
Altitude / Soil	830 meters / lime-rich clay and sandy soils with abundant gravel
Farming Methods	
Harvest	Hand harvest in 16 Kg boxes, Selection table
Production	Fermented with native microbes for 15 days in stainless tanks
Aging	Aged for 12 months in French oak barrels
UPC / SCC / Pack Size	8437005780309 / / 6

Reviews:

“Bodegas Arrocal’s Crianza bottling is made from slightly older vines than the Tinto Fino, as these tempranillo vines are a minimum of thirty years of age. They are farmed organically; the wine is fermented with indigenous yeasts and the wine is aged for a year and a half in used French oak barrels. The 2020 Crianza is a beautiful young wine, offering up a refined aromatic constellation of red and black cherries, black plums, fresh nutmeg, Cuban cigar wrapper, a lovely base of soil tones and a suave foundation of nutty French oak. On the palate the wine is deep, full- bodied, pure and complex, with a lovely core of fruit, excellent soil undertow and grip, ripe, buried tannins and a long, focused and impeccably balanced finish. This will want some bottle age before it really starts to approach maturity, but it is so well balanced that it is already fairly easy to drink, even in its youthful guise! The tannins do build a bit as the wine gets some air, so I would be inclined to try to keep my hands off of it for at least a handful of years before drinking. First class juice. 2027-2075.”

92+ points View from the Cellar; John Gilman -Issue #103 January/February 2023.

