

Arrocal Crianza 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 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:

“The Crianza bottling from Bodegas Arrocal essentially comes from the same vineyards as the regular Tinto Fino, with the vines only slightly older at thirty years of age. However, the wine is given a full year of cask aging and then a second year of bottle aging in the cellar prior to release. The 2021 Crianza again comes in at an even fourteen percent alcohol and offers up a sophisticated bouquet of black cherries, sweet dark berries, cigar wrapper, woodsmoke, lovely soil tones and a gentle framing of spicy oak. On the palate the wine is pure, full-bodied and more elegant than the entry level bottling, with the start of some velvetiness on the attack, a superb core of fruit, impressive soil transparency and fine focus and balance on the long, ripely tannic finish. This is lovely wine in the making. 2031-2065. +”

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

