

Arrocal Reserva de Familia 2018 (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	Ribera del Duero D.O.
Grapes	100% tinto 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	8437005780989 / N/A / 6

Reviews:

The Reserva de Familia is the oldest-vine cuvée from Bodegas Arrocal, with these seventy-plus year-old vines hailing from the vineyard of Guardavinas, which sits at an altitude of eight hundred and sixty meters. The soils here are a thin mix of sandy and clay and the old vines produced very small yields, so that there were only a bit more than forty-four hundred bottles produced in the 2018 vintage. The wine undergoes malo in barrel and is aged in a combination of seventy percent French casks and thirty percent American oak barrels for two years prior to bottling. It is then given another six months of bottle aging in the cellar before release. The 2018 delivers a refined aromatic constellation of plums, black cherries, Cuban cigars, a complex base of soil tones, just a hint of nutmeg-like spice tones, a touch of dark chocolate and a classy oak framing of both vanilla and spicy wood notes. On the palate the wine is deep, pure and full, with already a nice sense of plushness on the attack, a great mid-palate core, superb focus and grip and a long, ripely tannic and complex finish of lovely balance. This still has a bit of backend wood tannin to absorb (probably from the American oak casks), but it will easily do so with bottle age. I do not know what percentage of the barrels here are new, but this is a wine of such stunning old vine personality that it would not be a crime to age it solely in one, two and three wine barrels in the future! Stylistically, this reminds me a lot of the vintages of Vega Sicilia from the decades of the 1980s, except that it is obviously being released at a much younger age than those vintages of Vega. But, the wine has enormous potential and will be an absolute treasure once it has seen enough time in the cellar. A great, great wine! 2032-2100.

95 View from the Cellar; John Gilman – Issue #98 March/April 2022

This medium-sized, family-owned bodega (they’ve been growers since 1850) is among the most rapidly rising in the region, and there’s no doubt that its fame will increase rapidly in the very near future. This is a new, top wine that replaces two former high-end releases called “Ángel” and Maximo,”... This is 100% Tinto Fino from 70+ year-old vines located in the single vineyard called Guardavinas, which is situated at 860 meters of elevation. It was aged entirely in new oak (70% French and 30% American) for 24 months, and though it will become more fully integrated and complex, it is already off to a flying start, having absorbed much of its overtly new oak aromas and flavors. That shows how formidable the core of fruit is in this wine, which recalls black cherries above all, with accents of baking spices and a whiff of woodsmoke, plus multiple other subtle nuances. This is already wonderful, and will only get better steadily over the decade ahead, by which time my score may well look low in retrospect.

94 Wine Review Online; Michael Franz - April 26, 2022

