

Arrocal Reserva de Familia 2019 (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	D.O. Ribera del Duero
Grapes	100% tinta 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 Size	8437005780989 / N/A / 6

Reviews:

“Although this was notably woody and tight when first opened, it opened and broadened very impressively with an hour’s worth of aeration, and got nothing but better for 48 hours after being tasted initially. I’d expect nothing less from this already-superb and still-improving producer, which is family-owned and firmly rooted in its rather sleepy village of Gumiel de Mercado. This top-of-the-line bottling from 2019 is admirably concentrated and flavorful but without seeming overblown in any respect, staking its claim to excellence on purity of fruit more than sheer weight. The finish very long and virtually perfectly proportioned once the wine opens a bit, with fruit, acidity, wood and tannin all working together in beautiful harmony. “ **95 points Wine Review Online**; Michael Franz - Issue : June 20th 2023

“The Reserva de Familia is the very old vine bottling from Bodegas Arrocal, as these more than seventy year-old vines all hail from the vineyard of Guardaviñas, which is planted at eight hundred-sixty meters of elevation and, of course, farmed organically. These old tempranillo vines produce very low yields and the wine is fermented with native yeasts, undergoes malolactic fermentation in cask and is raised in seventy percent French and thirty percent American oak casks for fully two years before bottling. The wine comes in at 14.5 percent alcohol in 2019, but is seamless and offers up superb depth in its bouquet of sweet dark berries, black plums, cloves, cocoa powder, stony soil tones, cigar smoke and a lovely foundation of cedary oak. On the palate the wine is deep, full-bodied, focused and complex with a superb core of old vine fruit, excellent soil undertow and grip, ripe, buried tannins and impeccable balance on the long and very classy finish. This is still a puppy and deserves more bottle age to blossom fully, but if you splurge for a case, it is certainly not a crime to open a bottle or two in this first blush of youth! Great juice. 2030-2085..” **94 points View from the Cellar**; John Gilman -Issue #103 January/February 2023.

“This rich red has a fragrant entry of dried mint and sage notes, offering flavors of blackberry paste, dark chocolate, tar-tinged smoke and milled black pepper enlivened by orange peel acidity. The finish is firmed by fine, chalky tannins. Drink now through 2029. 375 cases made, 100 cases imported. “ **91 points Wine Spectator**; Alison Napjus - Issue: July 31st, 2023.

