

Arrocal Selección 2018 (Red Wine)



Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses. The young wine typically ages for 4 months in oak while the Selección will spend 15 months in oak.

Appellation	Ribera del Duero D.O.
Grapes	100% Tempranillo, from the single, 40-year-old <i>Astrales</i> vineyard
Altitude / Soil	825 meters / alluvial sand, clay and pebbles
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Fermented with native microbes for 20 days in small stainless tanks
Aging	Aged for 15 months in French oak barrels; 50% new
UPC / SCC / Pack	8437005780019 / 8-437005780040 / 6

Reviews: “This high-end red from the 2018 vintage in Ribera del Duero speaks very well for the vintage, but this bottling from Arrocal is always so alluring that the producer may have more to do with its excellence than the growing season... The fruit is very expressive and so is the oak, yet they are very well integrated at this relatively early stage in the wine’s development. It is softer and sexier in texture than the Crianza “passion” bottling from this same vintage, and as an analogy for comparison, this wine comes across more as a backrub as opposed to a backscratch — though of course both feel good. Still, this seems obviously worth the \$7 needed to move up to this from the Crianza, and so good that deciding to pony up another \$13 to move up to the 2016 Reserva “Ángel” is not so easy. You’d really need to try a bottle of both to make a decision for yourself, which is exactly what I recommend that you do.”

93 points Wine Review Online; Michael Franz – May 18, 2021

“Saturated ruby. Smoke- and spice-accented cherry, cassis, vanilla and mocha aromas show fine definition and pick up a hint of cured tobacco as the wine opens up. Sweet and energetic on the palate, offering intense dark berry, cherry cola and licorice flavors sharpened by a spicy nuance. Shows strong energy and solid thrust on the impressively persistent finish, which is given shape by youthfully gripping tannins. 50% new French oak. 2024-2034”

93 points Vinous; Josh Reynolds – July 6, 2021 *Central Spain Additions*

“[The] 2018 Selección... comes in at 14.5 percent in this vintage and offers up a ripe and elegant bouquet of red plums, black cherries, cigar wrapper, beautiful spice tones, cocoa powder, a good base of almost salty soil tones and a quite refined framing of nutty new oak. On the palate the wine is deep, full-bodied and beautifully balanced, with a very good core, ripe, fine-grained tannins and lovely focus and grip on the long and nascently complex finish. There is just a whisper of backend heat here, but it is quite unobtrusive and should not affect the wine’s ability to age long and gracefully. This is a young wine and will demand some bottle age to come into its own, but it is going to be excellent when it is ready to drink. 2028-2055.”

92 points View From The Cellar; John Gilman – Issue #92 March/April 2021

“This is lush, with juicy dark cherry and currant flavors mixed with tea, anise, graphite and violet details. Plush tannins give this nice texture, with good harmony and focus. Drink now through 2030. 1,250 cases made, 500 cases imported.”

92 points Wine Spectator; Gillian Sciaretta; September 30, 2021

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