

Arrocal 2017 (Red Wine)



Bodegas Arrocal is located in Gumiel de Mercado a small village in the “golden triangle” of Ribera del Duero. The vineyards were planted by the Moises Calvo and Rosa Arroyo and the winery produced its first wine in 2001. A new winery was built and utilized for the 2005 vintage. The new winery moves all grapes using gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, keeping maceration times short and gentle pressing in low capacity basket presses.

Appellation	D.O. Ribera del Duero
Grapes	100% Tempranillo from vines averaging 20 years old
Altitude / Soil	820-850 meters / alluvial soil composed of sand clay and pebbles
Farming Methods	Practicing Organic (undergoing certification)
Harvest	Hand harvested into small boxes for transport and hand sorting at the winery
Production	Grapes are destemmed prior to fermentation in temperature controlled inox tanks
Aging	Aged for 8 months in 80% French and 20% American oak, 20% new
UPC / SCC / Pack	8 437005 780002 // 12

Reviews:

“This fresh, vibrant 2017 stood above all the other wines we tasted from the vintage, a season marked by a fierce April frost and a hot, arid summer. With crops diminished, sometimes radically, producers may be releasing less young wine, or lesser young wine. This is a greater young wine: Bright, spicy and solidly built, its dark aromas shift into juicy flavors emboldened by alcohol. It’s clean, bulky and rich.”

90 points Best Buy *Wine & Spirits Magazine*; June 2019

“Ribera del Duero produces some terrific red wines from the tempranillo grape. Arrocal is spicy and meaty, with notes of tobacco and blueberry and a satisfying, long finish.”

3 Stars (Exceptional) *The Washington Post*; August 2019

