

# 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.

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

