

Arrocal Tinto Fino 2021 (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 sustainable viticulture, a true reflection of quality wines.

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 Size	8 437005 780002 - 18437005780122 - 12

Reviews:

“I love the wines from Bodegas Arrocal, as their vines are in the higher altitude village of Gumiel de Mercado, where diurnal temperature swings produce more refined wines than in much hotter sections of Ribera de Duero, such as around Valladolid. The 2021 Tinto Fino from Bodegas Arrocal is crafted solely from tempranillo, with the organically farmed vines between twenty and twenty-five years of age. The wine is raised in three-year-old French and American oak barrels for ten months prior to bottling, with the 2021 version coming in at an even fourteen percent. The wine’s bouquet is lovely, wafting from the glass in a mix of black cherries, dark berries, cigar wrapper, a touch of clove, woodsmoke, dark soil tones and a nice light touch of cedary oak from the older casks. On the palate the wine is bright, full-bodied, focused and complex, with a good core of ripe fruit, fine soil signature, ripe, chewy tannins and a long, vibrant and nascently complex finish. This is a young wine and will demand some bottle age to soften up its backend tannin, but it is going to be excellent and is an extraordinary value! 2029-2065.”

91 points *View from the Cellar*; John Gilman -Issue #103 January/February 2023.

