

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:

“Bodegas Arrocal’s Selección Especial hails from slightly higher elevation vineyards, sitting at eight hundred and fifty-five meters, with these vines having been planted in 1985. They are farmed organically and the wine is fermented with native yeasts, prior to being aged for eighteen months in cask, with half of the barrels new each year. The wine is a touch riper than the 2021 Crianza, coming in at 14.5 percent octane and revealing a superb aromatic constellation of black cherries, black plums, cigar wrapper, complex chalky soil tones, a touch of hazelnut, bitter chocolate, a lovely framing of nutty new oak and a smoky topnote. On the palate the wine is pure, full-bodied, focused and complex, with a rock solid core of fruit, lovely soil undertow, ripe tannins and impeccable balance on the long, poised and seamless young finish. Fine, fine juice. 2035- 2075+.”

94 points View from the Cellar; John Gilman -Issue #109 January/February 2024.

“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.

“2021 Bodegas Arrocal Ribera del Duero- The 2021 Bodegas Arrocal Ribera del Duero comes from slightly younger vines on the estate, as this was stored for nine months in a combination of older French and American oak barrels. This shows good poise and freshness on the mouth, with black cherry and coffee ground flavors alongside toasty oak and suggestions of tilled soils. Drink 2023-2029-”

90 points OwenBargreen.com; Owen Bargreen - October, 2023

