

# Rosa de Arrocal 2022 (Rosé Wine)



This winery was founded by third generation winegrowers, Moises Calvo and Rosa Arroyo in 2002. They have been joined by the fourth generation with the addition of their two sons Rodrigo and Asier. The winery is located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O.

Some of their vineyards were planted by their parents while the youngest vines have been planted by their sons. A new winery was built and utilized for the 2005 vintage.

With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and maximize fruit expression and finesse in texture of finished wine. Fruit expression is maximized through temperature-controlled fermentations, utilizing short macerations and gentle pressing in low-capacity basket press.

<b>Appellation</b>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tempranillo, 6-15-year-old vines
<b>Altitude / Soil</b>	825 meters / brown sandy clay
<b>Farming Methods</b>	Practicing organic
<b>Harvest</b>	Hand harvested in early September, about 2-week prior to the harvest of grapes intended for red wine production
<b>Production</b>	Grapes macerated with their skins for a few hours before pressing into stainless steel tanks for fermentation
<b>Aging</b>	Aged for a few months on fine lees prior to bottling
<b>UPC / SCC / Pack Size</b>	8437005780026 / N/A / 12

## Reviews:

“The 2022 Rosa de Arrocal is composed entirely from tempranillo. It is fairly deep ruby in color for a Rosado and delivers a complex and quite vinous nose of cherries, sumac, blood orange, a nice touch of soil and atopnote of rose petals. On the palate the wine is deep, full-bodied, focused and complex, with a fine core, good focus and grip and a long, complex and vinous finish. This really drinks more like a light red wine than it does a typical Rosado and would work really well at the table on warm summer evenings. 2023-2028.”

**88 points View from the Cellar;** John Gilman -Issue #105 May/June 2023

