

Rosa de Arrocal 2021 (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.

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

Reviews:

“The 2021 Rosa de Arrocal is composed entirely from tempranillo. It was given twelve hours of skin contact prior to racking off for fermentation and is a beautiful watermelon red in color. The bouquet wafts from the glass in a mix of rhubarb, cherries, orange peel, salty soil tones and a topnote of dried flowers. On the palate the wine is bright, medium-full and succulent, with a good core, sound framing acids and lovely bounce on the fairly long backend. Quite tasty and very good with food. 2022-2025.”

87 points *View from The Cellar*; John Gilman – March-April 2022

