

Arrocal 2014



Winery: Bodegas Arrocal

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino

Winery: Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated. With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses.

Wine: Grapes were harvested by hand during the first week of October with excellent maturity. Once grapes arrived at the winery all movements of must/wine were by gravity. Grapes were de-stemmed but not crushed prior to fermentation in temperature controlled stainless steel tanks. The skins were macerated for 20 days prior to pressing. The wine was racked to 80% French and 20% American oak barrels for 6 months aging. Bottled without filtration after a gentle egg-white fining.

Reviews: “Opaque purple. Fragrant scents of candied dark berries, lavender and incense, with a hint of oak spice in the background. Juicy and sweet on the palate, offering pliant, spice-tinged dark berry and vanilla flavors that expand with air. Closes sweet and long, with supple tannins adding focus and gentle grip.”

90 points *Vinous* Central Spain: Tempranillo and Beyond December 2015

“The 2014 Bodegas Arrocal Tinto is comprised entirely of tempranillo, produced from a pair of twenty-five year-old vineyards owned by the estate. The wine is raised in a blend of eighty percent French and twenty percent American oak, with twenty percent of the casks new each year (presumably the French barrels). The 2014 was bottled unfiltered and tips the scales at fourteen percent, offering up a youthful bouquet of red plums, black cherries, chocolate, a nice touch of soil and spicy new oak. On the palate the wine is ripe, full-bodied and nicely light on its feet for its octane, with a good core, sound balance and good length and grip on the moderately tannic and still quite primary finish. This is still a young wine and will improve with bottle age, as today, it is not overly complex, but has a good foundation and could blossom nicely with a bit of time in the cellar.”

88+ points *View from the Cellar*, Issue 61 January/February 2016



Selected by Aurelio Cabestrero®

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