

Arrocal Seleccion 2010

A black square label with the text "Arrocal 2010 Selección" in white serif font.

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.

Wine: Grapes for this wine were sourced from 40 year old estate "Astrales" vineyard and were hand harvested during the first week of October. Prior to processing the grapes were cluster sorted. The grapes are de-stemmed but not crushed, macerated for 20 days in temperature controlled tanks followed by aging in 100% French oak barrels for 15 months. Bottled without filtration after a gentle egg-white fining.

Reviews: "If I had tasted this wine "blind," I strongly suspect that I'd have guessed it to be a \$75 bottle, and I wonder whether other reviewers have failed to give it the respect it deserves because it doesn't cost more (or because it isn't the winery's top release; there's also a "Maximo de Arrocal released in select vintages that can be sensational). In any case, this is an exceptionally concentrated, deeply flavored, generously textured, down-right delicious wine that is very open and expressive in both aroma and flavor. Rich and ripe but also fresh and pure, it is a truly beautiful expression of Tempranillo, with the plush texture and open flavors that make excellent wines from Ribera del Duero the most immediately convincing of all renditions of this great grape variety."

93 points *Wine Review Online* "Keeping Spain on the Map" October 21, 2014

"This graceful red shows black cherry, licorice, mineral and toast flavors in a polished texture, with firm tannins and crisp acidity. The solid structure yields to floral and spicy notes on the clean finish. Drink now through 2022."

91 points *Wine Spectator* issue 3908 October 2014

"Inky ruby. Ripe, smoke-accented aromas of cherry compote, blueberry and violet, with a spicy overtone. Lush and supple on the palate, offering weighty black and blue fruit flavors and a hint of vanilla. Surprisingly primary for a 2010 but opens nicely with air. Finishes sappy and very long, with impressive power and soft, enveloping tannins."

91 points *International Wine Cellar* issue 176, Sept/Oct 2014



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