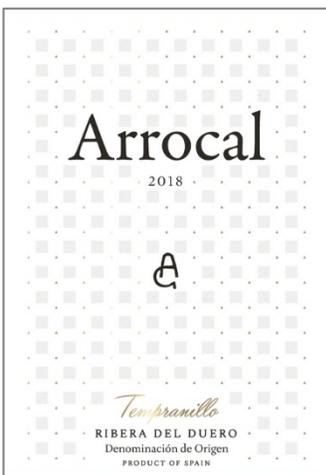


Arrocal 2018 (Red Wine)



Bodegas Arrocal is located in Gumiel de Mercado a small village in the “golden triangle” of Ribera del Duero. The vineyards were planted by the Moises Calvo and Rosa Arroyo and the winery produced its first wine in 2001. A new winery was built and utilized for the 2005 vintage. The new winery moves all grapes using gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, keeping maceration times short and gentle pressing in low capacity basket presses.

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	8 437005 780002 // 12

Reviews:

“The 2018 Arrocal Tinto from Bodegas Arrocal is composed entirely of tempranillo and only spends eight months in cask prior to racking and bottling. The 2018 is fourteen percent octane and delivers a fine nose of black cherries, cigar smoke, gentle spice tones, a nice touch of soil, a discreet framing of oak and a bit of lavender in the upper register. On the palate the wine is bright, full-bodied, focused and very nicely balanced, with a good core of fruit, lovely grip and a long, classy and moderately tannic finish. This is a young wine and not overly complex today, but it is quite drinkable already and more complexity is certain to come with some bottle age. In a region with generally pretty over-heated prices, this is a fine value. 2020-2040.”

90 points *View from the Cellar*; Issue # 85 - January/February 2020

“Open and yielding in its fruit, this has the crunch of crab apples and umeboshi plums. It’s the sour side of tempranillo, a wine for Japanese grilled duck or wagyu.”

88 points *Best Buy Wine & Spirits Magazine*; June 2020

