

Angel de Arrocal 2006



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: Produced from the 70 year old, “El Portillo” vineyard planted by the owner’s grandfather, Angel. Grapes were grown organically (not certified) and yielded only 2,000 kg/hectare. The grapes were hand harvested and vinified with native yeasts in 3,000 liter stainless steel tanks. The wine spent 20 days on the skins prior to pressing. Press fractions were aged separately. The wine spent 20 months in new French oak barrels, with a final selection of only 8 barrels to be bottled as this wine, followed by a further 12 months aging in the bottle before release.

Reviews:

“Saturated purple in color, it gives up a compelling nose of wood smoke, pencil lead, espresso, truffle, and assorted black fruits. Dense, rich, and opulent on the palate, this full-bodied offering will evolve for another 4-6 years with a drinking window extending from 2014 to 2026.”

92+ points *Wine Advocate* issue 188 April 2010

“Opaque ruby. Exotically perfumed bouquet of boysenberry, plum jam, cola, oak spice and incense. Lush, palate-coating dark fruit and spice flavors are given lift and shape by gentle acidity. Clings with real authority, leaving smoke and spice notes behind. This forward, velvety wine is drinking well now; I’d serve it with a strongly seasoned piece of grilled or braised lamb this fall. These vines are reportedly over 70 years old.”

92 points *International Wine Cellar* issue 152 Sept/Oct 2010



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