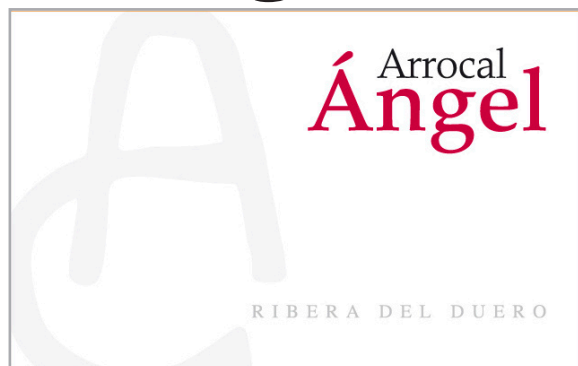


# Angel de Arrocal 2007



**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 macera-

tion 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 less than 1 ton per acre. The grapes were hand harvested and vinified with native yeasts in 3,000 liter stainless steel tank. 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:

“The 2007 Angel de Arrocal is a single vineyard wine whose vines are over 70 years of age with yields of under 1 ton per acre. It spent 20 months in new French oak with only the top 8 barrels making the final selection. Deep purple in color, it surrenders a potentially complex perfume of sandalwood, exotic spices, lavender, licorice, truffle, and blackberry. In the glass it displays youthful tannins suggesting the need for another 5-6 years of cellaring. The wine has excellent volume and more than enough fruit to balance the tannins but patience will be required.”

**92+ points** *Wine Advocate* issue 195 June 2011

“Sexy aromas of cherry-cola, cassis, mocha and vanilla. Round, dense and palate-staining, with a firm backbone to the sweet flavors of dark berry compote, bitter cherry, vanilla and spices. Deep, spicy dark fruit and oak spice qualities carry through the long, smooth finish, which features suave, integrated tannins and a hint of cracked pepper.”

**91 points** *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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