

# Angel de Arrocal 2014 (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.

<b>Appellation</b>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tempranillo from vines averaging 20 years old
<b>Altitude / Soil</b>	820-850 meters / alluvial soil composed of sand clay and pebbles
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes for transport and hand sorting at the winery
<b>Production</b>	Grapes are destemmed prior to fermentation in temperature controlled inox tanks
<b>Aging</b>	Aged for 6 months in 80% French and 20% American oak, 20% new
<b>UPC / SCC / Pack</b>	8 437005 780002 // 6

## Reviews:

“The wine is quite new oaky on the nose, but nicely done in this style, as it wafts from the glass in a mix of red plums, black cherries, cocoa powder, a hint of blood orange and plenty of smoky new oak. On the palate the wine is deep, full-bodied, focused and really well-balanced, with a classy core of fruit, fine-grained, well-integrated tannins and excellent length and grip on the nascently. It needs a couple of years to fully integrate its new oak, though it has plenty of depth of fruit to do so with a bit of patience. It will be very interesting to see if it will be as complex as the 2014 *Passión Arrocal* bottling when it is ready to drink, but it is certainly a step up from that excellent wine in terms of palate polish out of the blocks. This is an excellent wine, but it might be even better with less new oak! 2022-2050+.”

**92+ points** *View from the Cellar*; Issue #75 – May/June 2018

“Smoky oak tops a nose with root beer, chimney draft and heady berry aromas. A thick, creamy palate delivers the heft Ribera is known for, while this tastes of ripe blackberry, cassis, coconut, vanilla and mocha. A lush finish is packed to the brim, but while this is massively fruity and oaky, to call it elegant, sophisticated or refined would be stretching things.” **92 points** *The Wine Enthusiast*; May 2019

“One of the growing number of single-vineyard bottlings, the 2014 Ángel is produced with grapes from the vineyard planted by grandfather Ángel some 75 years ago. It fermented in stainless steel with indigenous yeasts and matured in French barriques for 20 months. It's ripe, a little heady and generously oaked, with a mixture of dark berry fruit, toast and spices and a medium to full-bodied palate with some grainy tannins and a faint bitterness in the finish. 3,500 bottles were filled in March 2017.” **90 points** *The Wine Advocate*; Issue #238 – August 2018

