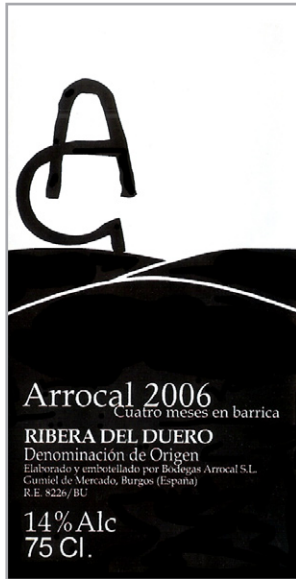


Arrocal 2006



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.

D.O. As in many regions of Spain the vine was cultivated by the Church. By the 1500s wine based on Tinta del Pais had become the region's main economic product. In the 1650s wineries in Aranda del Duero were said to have produced 6 million liters of wine. Underground tunnels were utilized for temperature control

and aging of wine. In 1864 Vega Sicilia was founded with the first vines from Bordeaux being planted in the area. After being granted D.O. in 1982, due largely to the work of Alejandro Fernandez, an explosion of development occurred shifting production from inexpensive rose to top quality red wine.

Climate: The majority of plantings are sited within the valley and thus protected from extreme weather. Due to the high altitude, 2,300 to 2,750 feet, nighttime temperatures are much lower than daytime temperatures allowing grapes to maintain essential natural acidity. Frost in late Autumn and early Spring is a worry in this area and while rare temperatures can drop as low as -5 degree Fahrenheit.

Wine: Produced from estate grown vines, gravity drives all movements of must/wine to minimize hard tannins and to help obtain a wine with a silky mouthfeel. Grapes are hand harvested, destemmed but not crushed, and are macerated for 10 days. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses. Aged in new and 1 year old, 50% French and 50% American oak barrels for 4 months. Bottled without filtration after a gentle egg-white fining.

Reviews:

“Opaque ruby. Potent mulberry and blueberry aromas expand seductively, picking up baking spice and floral qualities. Suave, silky and impressively pure, with vibrant dark berry flavors saved from the brink of jamminess by bright acidity and fine-grained tannins. Impressively juicy and persistent, with excellent palate saturation and clarity.”

90 points *International Wine Cellar* issue 128 Sept/Oct '07



Selected by Aurelio Cabestrero®

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