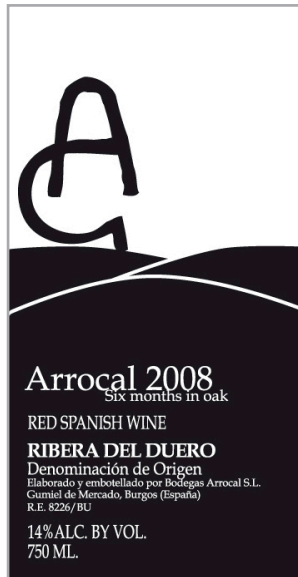


Arrocal 2008



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: Grapes were harvested in September with excellent maturity. All of the fruit for this wine comes from estate grown vines and gravity drives all movements of must/wine to minimize hard tannins. Grapes are hand harvested, destemmed but not crushed, macerated for 10 days in temperature controlled tanks followed by aging in 70% French and 30% American oak barrels for 8 months. Bottled without filtration after a gentle egg-white fining.

Reviews:

“Bodegas Arrocal’s purple-colored 2008 Arrocal is 100% Tinto Fino (Tempranillo) aged for 8 months in French and American oak before bottling without filtration. Aromas of cedar, spice box, mineral, leather, and black fruits gives way to a surprisingly dense, intense, and savory wine that over-delivers for its humble price. It is a great value for drinking over the next 5 years.”

90 points *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

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