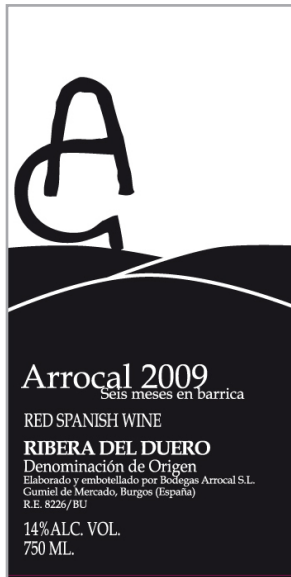


# Arrocal 2009



**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 and destemmed but not crushed prior to fermentation in temperature controlled stainless steel tanks. The skins are macerated for 10 days prior to pressing. The wine is raked to 70% French and 30% American oak barrels for 8 months aging. Bottled without filtration after a gentle egg-white fining.

## Reviews:

“This wine spent six months in oak, which was just enough to lend a bit of spice and oxidative maturity to the dark cherry fruit, which remains vivid and juicy, but not grapey or obvious. On a warm spring night, with a grilled pork chop prepared with a lightly spicy rub, you could open dozens of bottles without finding a better choice than this.”

**90 points** *Wine Review Online* April 12, 2011 - Michael Franz

“A glass-coating purple/black color, typical of the 2009 vintage, is accompanied by an inviting nose of cedar, cinnamon, espresso, licorice, and blackberry. Ripe, forward, and round on the palate, it conceals enough fine-grained tannin to evolve for 1-2 years but this outstanding value can be approached now.”

**90 points** *Wine Advocate* issue 195 June 2011

“Tight, focused and crisp on the nose, with clean berry and spice aromas. About as good and healthy on the palate as Ribera gets, with wild berry and correct tannin acid balance. Toasty and peppery on the finish. A well made, stylish wine done right.”

**90 points** *Wine Enthusiast* December 15, 2011



Selected by Aurelio Cabestrero®

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