## Arrocal 2013



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 by hand during the first week of October with excellent maturity. Once grapes arrived at the winery all movements of must/wine were by gravity. Grapes were de-stemmed but not crushed prior to fermentation in temperature controlled stainless steel tanks. The skins were macerated for 20 days prior to pressing. The wine was racked to 80% French and 20% American oak barrels for 6 months aging. Bottled without filtration after a gentle egg-white fining.

**Reviews:** "Plum and dark berries, soft on the attack, rich and concentrated on the palate with hints of black pepper. Lingering finish. Fruit forward, toasted oak. Sappy, earthy." **90+ points** *International Wine Review* **Report 49: The Best of Spain, July 2015** 

"Deep ruby. Displays smoky dark berry and cherry pit on the nose, with a peppery note adding lift. Juicy and tightly focused, with bitter cherry and cassis flavors complemented by a floral nuance. Shows more red fruit character on the finish, which is firmed by dusty, slow-building tannins. A quick decanting helps here."

88+ points International Wine Cellar Issue 176, Sept/Oct 2014