Angel de Arrocal 2014



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 control-

led fermentations, excluding extended maceration and gentle pressing in low capacity basket presses.

Wine: Produced from the 70 year old, "El Portillo" vineyard planted by the owner's grandfather, Angel. Grapes were grown organically (not certified) and yielded less than 1 ton per acre. The grapes were hand harvested and vinified with native yeasts in 3,000 liter stainless steel tank. The wine spent 20 days on the skins prior to pressing. Press fractions were aged separately. All lots underwent malo-lactic fermentation in oak barrel. The wine spent 20 months in new French oak barrels.

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..."

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