

Máximo de Arrocal 2005



Winery: Bodegas Arrocal

Region: Ribera del Duero D.O.

Grapes: 100% Tempranillo

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.

Wine: For Moises, the owner of the winery, 2005 was a year with near perfect ripening of grapes. There was plenty of warmth into September and harvest began on the 26th of September. All of the tanks for this wine showed potential of over 14 degrees

alcohol, lending to the idea of extended maceration and aging in oak. This is the first vintage for Maximo, sourced from a single parcel of grapes called El Portillo which was planted by Moises's Father 64 year ago. The plot is only 4.5 acres which yielded about 0.5 ton/acre in 2005. The name Maximo also has a history for the family as it is the name of Rosa's (wife of Moises) father, who both loves wine and helped the couple in the vineyards and with building the winery.

Winemaker Isaac Fernandez selected 100% new French Radoux Blend with medium plus toast for the first aging of the wine, after 12 months in oak the wine was racked to 100% brand new Radoux blend barrels for an additional 12 months of aging. The blend was assembled in tank at the end of May and then bottled unfiltered near the end of July 2008.

Reviews:

“A glass-staining opaque purple, it offers up a classy bouquet of pain grille, leather, lavender, elderberry, blackberry, and incense. Dense and layered on the palate, spice notes emerge along with a hint of black licorice. It has plenty of tannin and the fruit to match. This balanced effort merits 5-7 years of cellaring and will be at its best from 2015 to 2030.”

93+ points *Wine Advocate* issue 183, June '09

“It is pretty hard to live up to expectations when your name is “Maximo,” but this wine manages to do so. The key to Max's success is amazing freshness despite great ripeness and concentration, which is to say that the wine shows a remarkable brightness from abundant acidity which one wouldn't expect to find in a wine of such sweetness and density. The aromas and flavors show the classic black cherry and dark berry notes that predominate in Tempranillo grown in Ribera del Duero, which gets very warm in the height of the summer but very cool (even downright cold) during most nights. There's lots of spicy, smoky oak to firm the fruit and lend complexity, but the wine is clearly not over-oaked, as the fruit rides right through to assert itself at the end of the long, symmetrical finish. Exceedingly tempting now, this seems built to really hit its peak in another 7 years or so. Bloody impressive stuff.”

94 points *Wine Review Online* November 16, 2010



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