

# Arrocal Passion 2018 (Red Wine)



Bodegas Arrocal is located in Gumiel de Mercado a small village in the “golden triangle” of Ribera del Duero. The vineyards were planted by the Moises Calvo and Rosa Arroyo and the winery produced its first wine in 2001. A new winery was built and utilized for the 2005 vintage. The new winery moves all grapes using gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature-controlled fermentations, keeping maceration times short and gentle pressing in low capacity basket presses.

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tinto Fino, from the single, 25-year-old Los Corrales vineyard
<b>Altitude / Soil</b>	800 meters / clay soils with pebbles and larger stones
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested fruit
<b>Production</b>	Destemmed grapes were fermented with native microbes in stainless steel tanks for 20 days with skins
<b>Aging</b>	Aged for 12 months in used French oak barrels
<b>UPC / SCC / Pack</b>	8437005780309 / N/A / 6

## Reviews:

“Although I both enjoy and admire this wine, one of the five current release reds must by necessity be my least favorite at its price level, and this is it. I have no interest in singling it out for criticism, as I’m actually not critical of it; my motivation is solely to maintain my credibility while slathering praise on the other four. The appearance of “Crianza” on the label indicates that this is the most overtly oaky wine in the lineup, which indeed it is, whereas the “Ángel” and “Máximo” are both Reserva wines under the Ribera appellation regulations but show less assertive oak in their overall impression (probably more due to their plush fruit from low yields than any less actual oak exposure). As this softens and integrates in the years to come (and it has many good years of positive development ahead), it will improve much more than the entry-level wine, and lovers of more traditional Spanish wines should note that approvingly.”

**91 points** *Wine Review Online*; Michael Franz – May 18, 2021

“The 2018 Passion “Crianza” from Bodegas Arrocal hails all from a single vineyard, perched at six hundred and fifty meters above sea level and farmed organically. The Tempranillo vines here are thirty years of age, the wine is fermented with indigenous yeasts and aged for one year in a combination of seventy percent French casks and thirty percent American oak barrels. One-third of the casks are renewed each vintage. The bouquet wafts from the glass in a sophisticated blend of plums, black cherries, cigar smoke, a lovely base of soil tones and a very well done framing of nutty new oak. On the palate the wine is pure, full-bodied and quite elegant in profile, with a lovely core of fruit, good soil signature, well-integrated tannins and a long, nascently complex and very nicely balanced finish. This is listed at 14.5 percent octane and shows just a whisper of backend heat, but carries its alcohol well and will age long and gracefully. It needs a bit of time to integrate its oak component more completely, but will do so seamlessly with some bottle age. Good juice. 2028-2055.”

**91 points** *View from the Cellar*; John Gilman - Issue #91 January/February 2021

