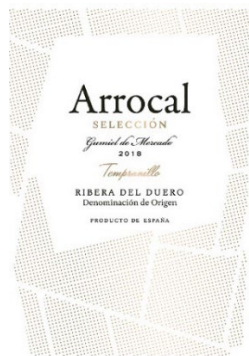


Arrocal Selección 2018 (Red Wine)



Located in Gumiel del Mercado, in the province of Burgos, our wines are made exclusively from our grapes from soils combined with limestone, sand, clay, and gravel at an altitude of 830m. We have 123 acres of vineyards, the most widespread red variety is “Tinta fina” or “Tempranillo”, with approximately 111 acres. Cabernet Sauvignon has 4 acres, Merlot has 2 acres and “Albillo” (white variety) has 4 acres.

In 2003, the construction of our winery was completed. A space equipped with the latest technology, but above all was designed to respect our treasure: our grapes. All processing work is done by gravity, minimizing the damage to the raw material. The main objective is to follow a sustainable viticulture, a true reflection of quality wines.

Appellation	Ribera del Duero D.O.
Grapes	100% Tempranillo, from the single, 40-year-old <i>Astrales</i> vineyard
Altitude / Soil	825 meters / alluvial sand, clay and pebbles
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Fermented with native microbes for 20 days in small stainless tanks
Aging	Aged for 15 months in French oak barrels; 50% new
UPC / SCC / Pack	8437005780019 / 8-437005780040 / 6

Reviews: “I’ve never tasted a vintage of this wine that wasn’t excellent regardless of whether price was taken into consideration. When one does consider cost, it then emerges as one of the best values of any wine from Ribera del Duero, always challenging the top wines—but often at only about half their prices... it shows excellent concentration and depth of flavor, and yet these virtues weren’t gained by over-ripening or over-extracting the fruit, or by juking the wine up with excessive oak toast. It manages to show very fine purity and poise even on a large frame, with very well-tuned balance between fruit, tannin, acidity and wood. It is already very enjoyable thanks to its exemplary proportionality, but will clearly develop in a positive direction for at least 5-7 years, and perhaps notably longer. When time in bottle has lent tertiary savory notes, this will certainly improve for a minimum of five years, and will surely hold at that level for another five, making this a very formidable performer for a wine priced at \$42.”

93 points Wine Review Online; Michael Franz – April 26, 2022

“[The] fruit is very expressive and so is the oak, yet they are very well integrated at this relatively early stage in the wine’s development. It is softer and sexier in texture than the Crianza “passion” bottling from this same vintage, and as an analogy for comparison, this wine comes across more as a backrub as opposed to a backscratch — though of course both feel good. Still, this seems obviously worth the \$7 needed to move up to this from the Crianza, and so good that deciding to pony up another \$13 to move up to the 2016 Reserva “Ángel” is not so easy. You’d really need to try a bottle of both to make a decision for yourself, which is exactly what I recommend that you do.”

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

“Saturated ruby. Smoke- and spice-accented cherry, cassis, vanilla and mocha aromas show fine definition and pick up a hint of cured tobacco as the wine opens up. Sweet and energetic on the palate, offering intense dark berry, cherry cola and licorice flavors sharpened by a spicy nuance. Shows strong energy and solid thrust on the impressively persistent finish, which is given shape by youthfully gripping tannins. 50% new French oak. 2024-2034”

93 points Vinous; Josh Reynolds – July 6, 2021 *Central Spain Additions*

“[The] 2018 Selección... offers up a ripe and elegant bouquet of red plums, black cherries, cigar wrapper, beautiful spice tones, cocoa powder, a good base of almost salty soil tones and a quite refined framing of nutty new oak. On the palate the wine is deep, full-bodied and beautifully balanced, with a very good core, ripe, fine-grained tannins and lovely focus and grip on the long and nascently complex finish. There is just a whisper of backend heat here, but it is quite unobtrusive and should not affect the wine’s ability to age long and gracefully. This is a young wine and will demand some bottle age to come into its own, but it is going to be excellent when it is ready to drink. 2028-2055.”

92 points View From The Cellar; John Gilman – Issue #92 March/April 2021

