

Arrocal Village 2023 (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 sustainable viticulture, a true reflection of quality wines.

Appellation	D.O. Ribera del Duero
Grapes	85% Tinto Fino, 10% Garnacha, 5% Albillo Mayor
Altitude / Soil	800 to 920 meters / alluvial sand, clay and pebbles
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit. Early harvest
Production	Destemmed all grapes were co-fermented together with native microbes in stainless steel tanks for 10 days with skins
Aging	Aged for 12 months in 225 L – 500L oak barrels and 50 HL Foudres
UPC / SCC / Pack Size	8437005781078 / 18437005781075 / 12

Reviews:

“Arrocal has been among my handful of favorite producers in Ribera del Duero for well over a decade, and as responsibility for the family winery has passed to a new generation (namely, Rodrigo and Asier Calvo), the wines and packaging are benefitting from an infusion of innovative, youthful energy. This modestly priced release from estate owned and tended vineyards in the “home village” of Gumiel de Mercado comes quite close in quality to the pricier “Los Colmenares” bottling from 2023. That observation should not be taken as a knock on the 2023 Los Colmenares, but rather as an indication that nothing leaves the cellar of this bodega for sale that isn’t top-notch in quality. This is emphatically top-notch in every respect except costliness. It hasn’t yet developed tertiary aromas or flavors at this early stage in its evolution, yet it already shows impressive complexity, with both red and black fruit tones, a whiff of spices and oak toast, and some emerging savory undertones. No overtly oaky tones are evident despite the spicy, toasty accents, which are not assertive but still contribute to the wine’s level of detail. The tannins are likewise evident — as they should be — yet they offer a gentle, gripping tug in the wine’s aftertaste but without any bitterness or astringency. The blend is 85% Tinto Fino (the local name for Tempranillo), 10% Garnacha, and 5% Albillo Mayor, and the end result is a wine that is immediately enjoyable with even the lightest appetizers, but one that can also stand up to more robust fare and has at least five years of positive development ahead of it. This is an eye-popping achievement in this price category”. **93 Points Wine Review Online**; Michael Franz Nov 19, 2025

“The 2023 Gumiel del Mercado Village was produced exclusively with grapes from the family vineyards in their village, all now certified organic (as of 2023), from different soils and places, looking into balancing the fruit, freshness and structure through the blend. It’s mostly Tempranillo (Tinto Fino) and around 5% each Garnacha and Albillo Mayor. The grapes were harvested early, each plot fermented separately with indigenous yeasts, and the wine matured for 12 months in oak containers of different sizes and shapes—barrels, foudres and vats. It’s fruit-driven and has notes of fresh berries, flowers and herbs, with the oak perfectly integrated, really taking me to the character of the wines from before the era of excess. It’s juicy, medium-bodied, balanced and elegant, not terribly complex but very pleasant and approachable, with great purity. The parameters are 13.5% alcohol, a pH of 3.6 and 5.2 grams of acidity. Great value for money too. They produced a notable volume of this wine: 148,000 bottles! **93 Points The Wine Advocate**; Luis Gutierrez Jun 19, 2025

“This is fragrant with blueberries, dark cherries, underbrush and dried herbs. The palate is medium- to full-bodied with refined chalky tannins and a thread of elegant and vibrant fruit. Garnacha and Albillo mayor. From organically grown grapes”. **93 points JamesSuckling.com**; James Suckling, July 2025

