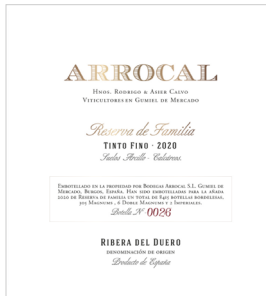


Arrocal Reserva de Familia 2020 (Red Wine)



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	D.O. Ribera del Duero
Grapes	100% tinto fino (Tempranillo) 70+ years old vines. Single vineyard “Guardavinas”
Altitude / Soil	860 meters / very poor sandy/clay soils
Farming Methods	Organic methods
Harvest	Very low yields, no more than 1 Kg per vine, hand-harvested
Production	The wine was fermented in French vats with malolactic oak barrels
Aging	Aged for 24 months in 70% French and 30% American oak barrels
UPC / SCC / Pack Size	8437005780989 / N/A / 6

Reviews:

“ This is the top wine from a terrific producer, but I found it to be rather reticent when cracking into it last week, though it became more expressive when left uncorked during the days that followed (four days, to be precise). Accordingly, I have somewhat ambivalent advice: If you have a cellar and a love for great Tempranillo that’s been patiently aged, you’ll certainly love this wine when it really starts singing around the turn of this decade. Everything about it presages excellence at a minimum and greatness as a possibility, as it is very deep in color, quite concentrated and dense in physical terms, smartly aged with oak that is showy but not excessive, and loads of fine-grained tannins that seem very well measured in relation to the fruit’s intensity and richness.”

95 points Wine Review Online; Michael Franz May 28, 2024

“The Reserva Familiar is the top of the line cuvée from Bodegas Arrocal. It is a single vineyard wine made from vines that are more than seventy years of age, planted at eight hundred and sixty meters elevation on very thin, sandy soils. The wine undergoes its malo in cask and is raised for two years in barrel, with seventy percent of the oak used being French and the balance American casks. The 2020 Reserva Familiar tips the scales at 14.5 percent and offers up a deep and refined nose of sweet dark berries, black cherries, Cuban cigars, raw cocoa, a complex foundation of soil tones, beautiful spice tones (including a touch of fresh nutmeg) and a very polished framing of new oak. On the palate the wine is deep, full-bodied, elegant and beautifully balanced, with a great core of fruit, fine soil signature, fine-grained, buried tannins and lovely length and grip on the complex finish. This is truly an outstanding wine in the making. 2035-2080.”

95 points View from the Cellar; John Gilman; Issue 109, January – February 2024

“The 2020 Reserva de Familia hails from Gumiel de Mercado in Ribera del Duero and was aged for 24 months in American and French oak barrels. Garnet-red with a purple sheen. The nose features blackcurrant and crushed plum aromas, accompanied by dried flowers and undergrowth against an oaky backdrop. Dry with a chalky texture, the balanced palate is full of energy, delivering a firm flow and refreshing mouthfeel. This is a long-lasting Ribera wine with a modern twist.”

94 points Vinous Media; Joaquín Hidalgo; Nov 2023.

