

# Arrocal Selección Especial 2021 (Red Wine)

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**ARROCAL**

*Selección Especial*  
TINTO FINO 2021  
*et. Mencia de Bierzo*

En la elaboración de Selección Especial se ha seleccionado el mejor de la cosecha de "Tinta Fina" de la zona de Gumiel de Mercado en Bierzo, a los que se les ha añadido un porcentaje de Merlot y Cabernet Sauvignon de la zona de Bierzo. Para mayor información de este vino contactar con el Bodega Arrocal en Gumiel de Mercado y El Bierzo.

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN  
*Producto de España*

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

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

## Reviews:

“Bodegas Arrocal’s Selección Especial hails from slightly higher elevation vineyards, sitting at eight hundred and fifty-five meters, with these vines having been planted in 1985. They are farmed organically and the wine is fermented with native yeasts, prior to being aged for eighteen months in cask, with half of the barrels new each year. The wine is a touch riper than the 2021 Crianza, coming in at 14.5 percent octane and revealing a superb aromatic constellation of black cherries, black plums, cigar wrapper, complex chalky soil tones, a touch of hazelnut, bitter chocolate, a lovely framing of nutty new oak and a smoky topnote. On the palate the wine is pure, full-bodied, focused and complex, with a rock solid core of fruit, lovely soil undertow, ripe tannins and impeccable balance on the long, poised and seamless young finish. Fine, fine juice. 2035- 2075+.”

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

