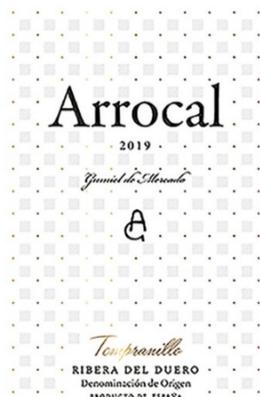


# Arrocal 2019 (Red Wine)



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>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tempranillo from vines averaging 20 years old
<b>Altitude / Soil</b>	820-850 meters / alluvial soil composed of sand clay and pebbles
<b>Farming Methods</b>	Practicing Organic (undergoing certification)
<b>Harvest</b>	Hand harvested into small boxes for transport and hand sorting at the winery
<b>Production</b>	Grapes are destemmed prior to fermentation in temperature controlled inox tanks
<b>Aging</b>	Aged for 8 months in 80% French and 20% American oak, 20% new
<b>UPC / SCC / Pack</b>	8 437005 780002 / N/A / 12

## Reviews:

“This is undoubtedly one of the strongest values I’ve tasted this year, and is quite possibly the single best red wine during 2021 I’ve tasted for fewer than \$20. I base that not only on its sheer deliciousness for current enjoyment but also its capacity for further development, and above all on its combination of those two virtues — a combination of virtues usually found only in notably more expensive wines. This is meaty, muscular Tempranillo (with little dashes of 2 percent Cabernet Sauvignon and 1 percent Merlot), and though you will agree immediately with my descriptors when you taste the wine, it really isn’t heavy despite its muscularity and intensity of flavor. Dark cherry and blackberry fruit is in the driver’s seat, with spicy backnotes and some savory accents and plenty of fine-grained tannin that is outrun by the fruit in the wine’s finish. There’s almost no sensory sign of oak, except for the softening effect of oxygen exchange from used barrels — and skillful racking between them during the wine’s élevage to soften it and render it so expressive for current enjoyment only 19 months or so after the fruit was picked”

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

“There is a very slight change in the cépages of the Arrocal Tinto in 2019, as for the first time in my knowledge, this bottling includes two percent cabernet sauvignon and one percent merlot to go along with its tempranillo. These are thirty year-old, organically-farmed vines and the wine is fermented with indigenous yeasts. Since the 2016 vintage, this wine has been raised entirely in used barrels, of which eighty percent are French and twenty percent American oak. The 2019 Arrocal comes in listed at 14.5 percent octane and offers up lovely precision in its bouquet of plums, black cherries, cigar wrapper, a good base of soil, a hint of violet and a nice framing of smoky oak scents. On the palate the wine is deep, full-bodied and nicely transparent for a 2019, with a fine core of fruit, ripe, buried tannins and fine length and grip on the balanced and nascently complex finish. This is a lovely wine in the making and quite light on its feet for the vintage. It is an outstanding value! 2025-2055.”

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

“Deep violet. Spice-accented cherry and blackberry aromas, along with hints of licorice and vanilla. Pliant and lively on the palate, offering juicy dark fruit and mocha flavors that spread out slowly with air. Closes smooth and long, with a touch of smokiness and discreet tannins. 2023-2028.”

**90 points Vinous;** Josh Raynolds – July 6, 2021 *Central Spain Additions*

