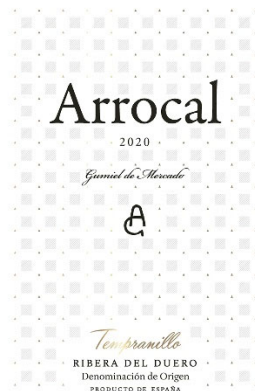


# Arrocal 2020 (Red Wine)



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 sustainable viticulture, a true reflection of quality wines.

|                         |   |
|-------------------------|---|
| <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> | 8437005780125 / 18437005780122/ 12  |

## Reviews:

“The regular bottling of Tinto from Bodegas Arrocal is composed entirely from Tempranillo, with the vines ranging from twenty to twenty-five years of age. These vines sit at eight hundred and thirty meters above sea level, so there is a good diurnal temperature swing in the summer. The grapes are hand-harvested, destemmed, fermented with indigenous yeasts and the wine is aged in three-year-old French casks for nine months prior to bottling. The 2020 Arrocal comes in at fourteen percent alcohol and delivers a deep and youthful nose of cassis, cigar smoke, pretty spice tones, a good base of soil and a bit of oak. On the palate the wine is deep, young and full-bodied, with a fine core of fruit, very good focus and balance and a long, ripely tannic finish. This will need some cellaring time to blossom, but the constituent components here are excellent. 2027-2050+.” **90 points** *View from the Cellar*; John Gilman - Issue #98 March/April 2022

“A balanced, medium-bodied red, with macerated and candied cherry notes enlivened by tangy orange peel acidity. Reveals light, supple tannins and accents of dried lavender, black tea leaf and red licorice. Drink now through 2025. 8,333 cases made, 1,500 cases imported.” **89 points** *Wine Spectator*; October 15, 2022

