Arrocal Passion 2012



Winery: Bodegas Arrocal Region: Ribera del Duero D.O. Grapes: 100% Tinto Fino

Winery: Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated. With the completion of the new winery, all movement of wine through the winery takes place by gravity to minimize rough handling and to help obtain a wine with a silky mouthfeel. Fruit expression is maximized through temperature controlled fermentations, excluding extended maceration and gentle pressing in low capacity basket presses.

Wine: This wine is produced from the Los Corrales vineyard. It is 25 years old with soils composed of clay and both pebbles and larger stones. Grapes were harvested by hand during the first week of October with excellent maturity. Once grapes arrived at the winery all movements of must/wine were by gravity. Grapes were de-stemmed but not crushed prior to fermentation in temperature controlled stainless steel tanks. The skins were macerated for 20 days prior to pressing. The wine was racked to 100% French oak barrels with medium toast for 12 months aging. Bottled without filtration after a gentle egg-white fining.

Reviews: "Opaque ruby. High-pitched red berry and floral pastille scents are complicated by cured tobacco and smoky minerals. Shows very good clarity and a light touch, with sharply focused raspberry and bitter cherry flavors deepening and turning sweeter with air. Harmonious tannins build slowly on the finish, which shows very good persistence and lingering red fruit and floral qualities. This graceful wine was aged for a year in French oak, half of it new."

91 points Vinous Central Spain: Tempranillo and Beyond December 2015