

BODEGAS ARROCAL RIBERA DEL DUERO

Bodegas Arrocal owners, are husband-and-wife-team Rosa and Moises, both come from long lines of vineyard owners, and are certainly putting their inheritance to good use. Having taken great care in the vineyard, they then gently coax the maximum potential from the grapes from the moment they enter the new winery. Currently they have 15 hectares: twelve with



Tempranillo, two with Cabernet Sauvignon and one with Merlot. Their vineyard enjoys special controls by area, with irrigation and fertilizer-irrigation systems, controlled by bores placed in different depths. They try to obtain better exposure with “high esperalda” system, taking full advantage of the lands climate. The winery has the latest technical developments, but above all it has been designed with one aim: to cherish their great treasure, their grapes.

REVIEW OF ARROCAL SEMI 2004

This harvest 2004 has been described as excellent and has been characterized by a very cold February, with more than half of the days, with temperatures below cero. The months of March and April were also extremely cold where very low temperatures were registered, that caused a



delayed in the sprout. In spite of this, spring frost only took place the 8 of May but did not affect the normal development of the cycle. The sprout did not become general until half-full of May. The flowering took place the first fortnight of June, with a delay of more than one week respect other years. Finally, the harvest of this year has been very balanced in production. A typical beginning of the summer, with temperatures up to 35° C and minimum of 6° C and a rainfall of 30 ltrs/m2 in August

has caused that the vines did not suffer in excess as it happened in the 2003 harvest. The month of September and the first week of October appeared with an optimal climate for the maturation of the grapes, with a thermal interval that goes from 28° C during the day to 5° C of the nights.

With these temperatures the accumulated delay throughout the vegetative cycle recovered and an advance in the harvest took even place.

Arrocal 2004, is elaborated exclusively with Tinta del Pais (Tempranillo) of vines of more than 20 years. The harvest was made manually in boxes of 16 kgs in October and was transferred until the winery in trailers of 2.500 kgs. It was macerated during 20 days under controlled temperature. After this, the wine passed through oak barrels during 4 months, (50% of the wine in French oak barrels and 50% in American oak barrels). The production of this harvest has been of only 93.000 bottles. It shows a red ruby colour, with a violet touch. In nose, it arise an intense sensation of red fruits, strawberry and a light pleasant touch of liquorice. In the mouth, the entrance is slight sweet, with notes of black fruit. In order to be able to appreciate its fruitiness it is recommended to serve it slightly cold at approximately 14° C.



Robert Parker gave this wine 90 points and wrote:

"This excellent 2004 Arrocal is a deep ruby/purple-tinged effort boasting a sweet nose of plums, black cherries, and currants, a medium to full-bodied, silky smooth style, and a hint of barrique. Lusciously fruity, opulent, and hedonistically as well as intellectually satisfying, this fruit-driven, modern-styled Spanish red should be consumed over the next 1-3 years."

**Arrocal 2004, cost € 6,00/Btl and can be bought at INTERBROSA, C/CANTARERO
3 IN MARO – TEL. 952 52 95 21**