

A Arrocal

V'S
de
Gumiel



Y EL ASNO VIO AL ÁNGEL

TYPE OF WINE

Red dry wine / «Roble» oaked wine.

GEOGRAPHICAL AREA

Denominación de Origen Ribera del Duero.
Gumiel de Mercado, Burgos, (Spain)

GRAPE VARIETY

100% Tempranillo

VINEYARD

Own vineyards over 30 years old; Each vintage comes from a different plot in order to study its personality.

HARVEST

We pick up the grapes handly and carry it on boxes of 16 kg.

VINIFICATION

1000-1,200 kg of grapes of which a 1/3 of grape is left no destemmed. We step the grapes on of the traditional way and manual soaking of the bunches during the spontaneous alcoholic fermentation carried out in boxes of 500 kg. Malolactic in French 6th year barrels. No process of filtering or clarifying.

AGEING

5 months on french oak barrels 6 years old.

AMOUNT OF HARVEST

Around of 600-750 magnum size (1,5 l) bottles.

ALCOHOL VOLUME / SERVING TEMPERATURE

14% / 16 °C.

WINEMAKERS

Rodrigo y Asier Calvo Arroyo



A Arrocal

V'S
de
Gumiel



Y EL ASNO VIO AL ÁNGEL

TASTING NOTES

APPEARANCE

It is medium-high cherry red color, some purple hints , very bright and clear.

AROMAS

Clean and open. Medium-high intensity and complex. Fresh wine, red fruit, such as cherries, raspberries and currants. After swirl the wine we find flower like violets, grassy notes of fennel and nettle. Very light toasted notes.

PALATE

Smooth and harmonious. Silky tannin very well integrated. It is a wine with long finish but with fresh sensation. A wine that invites to be enjoyed on its own, but will be the perfect to the daily dishes, all kinds of appetizers or tapas, white meats, pork and grilled poultry, grilled vegetables, pasta dishes and sausage tables .

