

Arrocal Ángel



TYPE OF WINE

“Reserva” red wine.

PRODUCTION AREA

D.O. Ribera del Duero.

GRAPE VARIETY

100% “Tempranillo”.

VINEYARD

Own vineyard, («Clara» State) formed by old vines over 80 years old, sandy-clay soils, 860 m.a.s.l., planted and cared for by Ángel Calvo, to whom we dedicate this wine.

VINIFICATION

Manual harvest in boxes. Maceration and fermentation in French oak wood vats of 5000L for 20 days, with controlled temperature. We soak the grapes into the must daily, to ensure the optimum extraction of color and tannins.

AGEING

20 months in new french oak barrels and at least 16 months resting in bottle.

PRODUCTION

3.500 bottles.

FILTERING OR CLARIFYING

None.

SERVING TEMPERATURE

16° C.

% ALCOHOL

14% vol.

WINEMAKER

Isaac Fernández Montaña

BOTTLE CAPACITY

75 cl.



Arrocal *Angel*



TASTING NOTES

COLOR

It is an opaque ruby red color, with a garnet edging that reflects its evolution. Bright, clean and very high layer.

AROMA

High intensity, frank wine and great complexity. Scented with exotic aromas of blackberry, plum jam with touches of caramel. Gentle spices such as black pepper and nutmeg, conjugated with the incense that brings its aging in French oak.

PALATE

Exuberant palate. The wine is powerful, it clings with real authority, leaving smoked and notes of spices. Structured, with very well integrated tannins. Well balanced, full bodied, voluptuous. Velvety, shared by the gentle acidity. Perfect to enjoy with hunting meat stew, with a piece of grilled lamb or with rice recipes with mushrooms.

