

A Arrocal

V'S
de
Gumiel



GALLINITA CIEGA

WINE TYPE

Red dry wine / «Roble» Oaked red 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; "Valderenal" state.

HARVEST

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

VINIFICATION

Spontaneous alcoholic fermentation in stainless steel tank with temperature controlled by shower; previous decision by tasting; we rack off the wine so the fermentation ends without contact with the skins. Malolactic fermentation in stainless steel tank.

AGEING

9 months on 5 years old french oak barrels.

AMOUNT OF HARVEST

70,000 bottles.

ALCOHOL GRADUATION

14%

ALCOHOL VOLUME / SERVING TEMPERATURE

14% / 16 °C

WINEMAKER

Rodrigo & Asier Calvo Arroyo.



WWW.ARROCAL.COM

A Arrocal



GALLINITA CIEGA

TASTING NOTES

APPEARANCE

Medium-high deep cherry red color. Violet hints. Clear and bright.

AROMA

Very aromatic wine, great intensity. Powerful freshness, reminds of fresh red fruit, berries, black currant and raspberry, with hints of cherry candy and strawberry jam. Light notes of vanilla and spice toasted.

PALATE

On the palate the wine is light and smooth, but with body and good long finish. Very well structured and soft tannins. Marked freshness and very nice acidity.

PAIRING

Ideal harmony with plenty of tapas and appetizers, pasta dishes and salads, grilled mushrooms, Galician octopus, tuna tartar and grilled meats.

