



SCAN FOR MORE INFO



VOLVER CUVÉE 2020

BODEGAS Y VIÑEDOS RAFA CAÑIZARES Bodegas Y Viñedos Rafa Cañizares celebrates traditional Spanish wine culture by showcasing its variety, depth and unique terroirs. We concentrate on cultivating Spanish indigenous varieties such as Monastrell, Tempranillo, Merseguera, Macabeo and Moscatel from the regions of La Mancha, Alicante, Valencia, Jumilla and Almansa – each wine telling the unique story of these regions.

Bodegas Y Viñedos Rafa Cañizares was founded in 2004 by fourth generation winemaker, Rafael Cañizares, who was instrumental in the Spanish wine boom of the 1990's. Today, he produces wine under different labels from a variety of DO's. He is passing his winemaking philosophy of diversity, uniqueness and tradition while focusing on quality fruit and minimal intervention to the next generation of the family.

Over the years, Bodegas Volver has planted vineyards with the best terroir and quality potential. “Finca los Juncares”, the 29 hectare single vineyard of Volver and source for this wine, was planted in 1957, located at an altitude of 2156 feet in the eastern section of D.O. La Mancha in Las Mesas, Casa los Pinos. Here, in the high altitude plains of La Mancha, the vineyard experiences a continental climate –drenched with sunlight and drastic diurnal summer temperatures with nearly zero precipitation during the growing season. The soils are very sandy and are intermixed with pure chalk and red clay, evening out the precious moisture for the vines. These harsh conditions result in rich red wines.

APPELLATION: D.O. La Mancha

GRAPE VARIETAL: Tempranillo and Cabernet Sauvignon. The blend changes year to year, but is generally around 80% Tempranillo and 20% Cabernet Sauvignon.

VITICULTURE: Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Only the best grapes of Tempranillo and Cabernet Sauvignon are hand-harvested from very low yielding vines in “Finca Los Juncares.”

ALTITUDE: 2,100-2,250 ft.

SOILS: Sandy iron rich soils intermixed with small stones and a base layer of chalk. Very poor in organic matter.

CLIMATE: Continental. Large temperature swings between day and night. Precipitation is very rare. A very arid climate with rain exclusively falling at the end of fall and during the winter. More than 3,000 hours of sun per year.

HARVEST: Middle of September

WINEMAKING: The grapes for Volver are meticulously sorted at the winery and the varieties are macerated and fermented separately with indigenous yeast in open top stainless steel fermenters. The wine is pressed before full dryness in a vertical basket press very gently and slowly over the course of twelve hours. It is then transferred to the finest new French oak Burgundy and Bordeaux barrels to finish the primary and malolactic fermentation.

AGING: 20 months in new French oak Burgundy and Bordeaux barrels. Bottled unfined and unfiltered.

TASTING NOTES: Cherry color with deep red edge. Intense aromas of very ripe red and black fruit. The aging in French oak brings aromas of chocolate, smoked and sweet spices. On the palate, it is structured with silky and ripe tannins, showing candied fruit and a long finish. Though ready to drink now, the wine has good aging potential.

UPC# 8 436555 7283 2
6pk/750ml

ANALYTICAL DATA

Alcohol: 15.5%
pH level: 3.34
Residual sugar: 1.86 g/L
Acidity: 5.83 g/L



WINEMAKER Rafael Cañizares