



PASO A PASO TEMPRANILLO 2023



UPC# 8 194510 0380 1
12pk/750ml

ANALYTICAL DATA

Alcohol: 14.47%
pH level: 3.59
Residual sugar: 2.02 g/L
Acidity: 5.71 g/L

BODEGAS VOLVER Bodegas Volver 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 Volver was founded in 2004 by fourth generation winemaker, Rafa Canizares, 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.

Paso a Paso means step-by-step and perfectly describes the meticulous attention that goes into crafting this range of wines from a large single estate vineyard the region of La Mancha, Finca Los Cruces. From hand-selecting the best vines growing in its famed sandy soil, to hand-harvesting followed by slow and gentle fermentations, no step of the process has been overlooked. This rigorous process results in an exquisite wine full of succulent fruit flavor and unparalleled elegance.

APPELLATION: Vino de la Tierra de Castilla

GRAPE VARIETAL: 100% Tempranillo

VITICULTURE: Sourced from a single estate vineyard site - Finca Los Cruces – that was planted in 1970. The goblet trained vines are managed with traditional dry farmed viticulture with minimal intervention and are harvested by hand.

ALTITUDE: 2,100-2,250 ft.

SOILS: Sandy iron rich soils intermixed with small stones and chalk. Very poor in organic matter. 5 feet beneath the surface is a layer of red clay.

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 are sorted meticulously at the winery and fermented in stainless steel tanks by indigenous yeast. Malolactic occurs in tank, and the wine is transferred to second and third vintage French oak barrels for aging.

AGING: 6 months in second and third vintage French oak Bordelaise and Burgundy barrels. Bottled unfiltered and unfiltered.

TASTING NOTES: Bright violet color. Aromas of red berries, spices and dried flowers with a spicy note that becomes pronounced as it breathes. Juicy in the mouth, offers fresh currants and cherry flavors. Fine-grained tannins add to a long finish with accented spices.



WINEMAKER Rafael Cañizares