



QUINTA DEL 67 2020

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.

Quinta del 67 is Rafael Canizares homage to his generation and foray into the DO of Almansa, known for its rich red wines made with Garnacha Tintorera (Alicante Bouschet), one of the few teinturiers (grapes with both red skin and red flesh/juice) in the world. The vineyards for this wine are located near the town of Alpera and were planted between 1970 and 1980 in goblet with no irrigation, providing naturally low yields of around 2 to 3kg per vine. Soils are sandy and poor with intermixed with rocks of pure limestone. The combination of the soil profile and the altitude (between 2,800-3,000 ft), give this region a very unique terroir. During the arid and warm summers, the temperature fluctuates drastically between day and night due to the altitude, helping maintain freshness to these full-bodied wines.

APPELLATION: D.O. Almansa

GRAPE VARIETAL: 100% Garnacha Tintorera

VITICULTURE: The grapes for this wine come from a vineyard near the town of Alpera, which were planted in the 1970's in goblet.

ALTITUDE: 2,800-3,000 ft.

SOILS: Sandy and poor with intermixed with rocks of pure limestone.

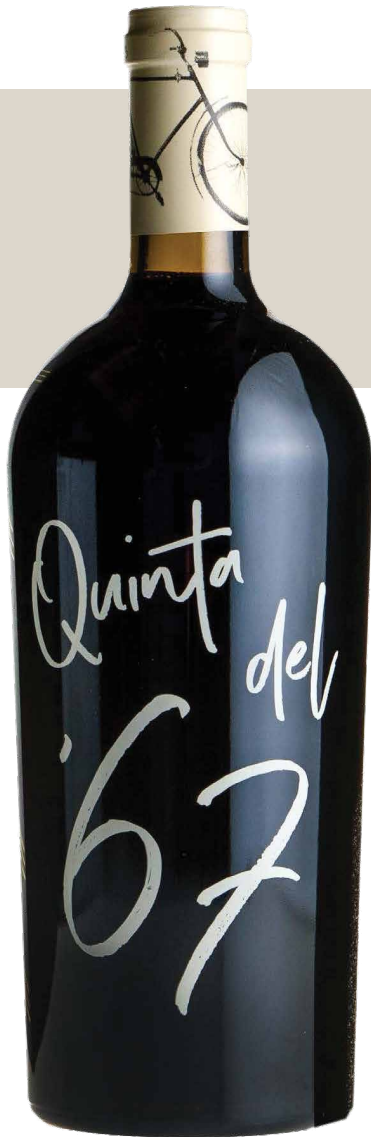
CLIMATE: The climate of the region is extreme continental characterized by warm, dry summers with cool nights.

HARVEST: Beginning of October with low yields of 2-3 kilos per vine. Grapes are carefully hand-harvested and transported to the winery in small boxes to prevent bruising of the fruit.

WINEMAKING: Traditional fermentation in stainless steel.

AGING: Fourteen months in new French oak. Bottled unfiltered.

TASTING NOTES: A deep red color with purple hues in its youth. A complex nose with aromas of ripe dark berries, spices and balsamic notes. On the palate, the wine displays lots of structure, silky tannin and, again, lots of fruit with complexities of chocolate and liquorice. A long and persistent finish. Very powerful with good aging potential.



UPC# 8 436555 7284 9
6pk/750ml

ANALYTICAL DATA

Alcohol: 14.9%
pH level: 3.58
Residual sugar: 3.82 g/L
Acidity: 6.11 g/L



WINEMAKER Rafael Cañizares