



VOLVER SINGLE VINEYARD TEMPRANILLO 2019

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.

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: 100% Tempranillo

VITICULTURE: Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. 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. 5ft. 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 for Volver are meticulously sorted at the winery and fermented with indigenous yeast in open top stainless steel fermenters. The wine is transferred to new and second vintage French oak barrels for malolactic and aging.

AGING: 14 months in new and second vintage French oak Burgundy and Bordelaise barrels. Bottled without filtration or fining.

TASTING NOTES: Intense purple color. Aromas of tobacco, liquorice and blackcurrants. Full-bodied with hints of toast and mature fruit. Long balanced finish.



UPC# 819451003900
12pk/750ml

ANALYTICAL DATA

Alcohol: 15.0%
pH level: 3.65
Residual sugar: 2.86 g/L
Acidity: 5.71 g/L



WINEMAKER Rafael Cañizares