



TARIMA HILL MONASTRELL 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.

Tarima Hill Winery seeks to reflect the essence of its terroir in each bottle, with an emblem that captures this delicate balance – the passion fruit flower. Its intricate details and mesmerizing qualities symbolize their carefully crafted MONASTRELL wines from D.O Alicante's Sierra de la Sima region. The Monastrell grapes for this wine comes from ungrafted estate vineyards planted between 1935 and 1970 in the unique terroir of the subregion located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima. Here, these goblet trained, dry farmed vines experience arid and hot sunny days and cool nights at high altitudes in stony, chalky soils, producing naturally low yields of concentrated, yet balanced Monastrell grapes.

APPELLATION: D.O. Alicante

GRAPE VARIETAL: 100% Monastrell

VITICULTURE: Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

ALTITUDE: 2,100-2,450 ft.

SOILS: The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

CLIMATE: Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

HARVEST: Beginning of October

WINEMAKING: The grapes are sorted meticulously at the winery. All of the vineyards are vinified in separate lots in order to take advantage of the unique characteristics of each site. Maceration and fermentation takes place in 3-5 ton open stainless steel fermenters. The wine is pressed before dryness in a vertical basket press very slowly over the course of twelve hours. It is transferred to the finest new French oak Burgundy and Bordeaux barrels to finish primary fermentation and undergo malolactic fermentation.

AGING: 14 months in primarily new French oak Bordelaise and Burgundy barrels and some second use barrels.

Bottled unfiltered and unfiltered

TASTING NOTES: Tarima Hill is a complex, elegant, varietal expression of the most authentic clones of Monastrell in the world. It exhibits a deep garnet color with flashes of violet with a bouquet of dark red cherries and leather. On the palate, the wine achieves its full potential, offering notes of black berries, plums and licorice with an elegant but persistent finish.



UPC# 8 538910 0215 4
12pk/750ml

ANALYTICAL DATA

Alcohol: 15.1%
pH level: 3.64
Residual sugar: 3.25 g/L
Acidity: 5.9 g/L



WINEMAKER Rafael Cañizares