



TARIMA SELECCIÓN MONASTRELL 2024

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.

The Monastrell grapes for this wine come from estate vineyards of 50+ years of age in the unique terroir of the subregion of Alicante located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima. Here, the soil is marked by limestone and the high altitudes provide a cooling effect to the luminous growing season, resulting in balanced grapes for the production of generous red wines that still maintain natural freshness.

APPELLATION: D.O. La Mancha

GRAPE VARIETAL: 100% Monastrell

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

ALTITUDE: 2,000-2,250 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, 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: October

WINEMAKING: Fermented in stainless steel with native yeasts.

AGING: Aged 6 months in second vintage French oak Bordelaise and Burgundy barrels. Tarima is aged in the barrels used for the previous vintage of Tarima Hill.

TASTING NOTES: Cherry color with purple highlights. On the nose, there are hints of licorice and chocolate and a subtle herbal and floral qualities. Young and expressive with a fruit forward palate.



UPC# 8 538910 0209 3
12pk/750ml

ANALYTICAL DATA

Alcohol: 14.3%
pH level: 3.55
Residual sugar: 7.53 g/L
Acidity: 5.98 g/L



WINEMAKER Rafael Cañizares