



TARIMA ORGANIC MONASTRELL 2020



UPC#: 853891002161
750ml / 12pk

ANALYTICAL DATA

Alcohol: 14.32%
pH level: 3.66
Residual sugar: 3.02 g/L
Acidity: 5.88 g/L

BODEGAS VOLVER celebrates traditional Spanish wine culture by showcasing its variety, depth and unique terroir. 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.

Tarima seeks to reflect the essence of its terroir in each bottle, with an emblem that captures this delicate balance – the passionfruit flower. Its intricate details and mesmerizing qualities symbolize their carefully crafted Monastrell wines from D.O. Alicante's Sierra de la Sima region where winters are frosty and snowcovered at higher elevations yet summers blaze hot by day before dramatically cooling off come nightfall.

APPELLATION: D. O. Alicante

GRAPE VARIETAL: 100% Organic Monastrell

VITICULTURE: Organically certified, dry framed goblet trained vines. Cultivated and harvested completely by hand, with minimal human intervention.

ALTITUDE: 2100-2450ft.

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, and fermented in stainless steel open top fermenters by indigenous yeast. The wine is transferred to primarily new French oak Bordelaise and Burgundy barrels and some second use barrels for malolactic fermentation for 6 months. Tarima is aged in the barrels used for the previous vintage's Tarima Hill.

TASTING NOTES: A generous palate with woody spicy flavors are the keys to this full-force Monastrell. Opaque purple appearance with blueberry and raspberry aromas round out this full bodied and boastfully concentrated wine.

WINEMAKER
Rafael Cañizares

