



TARIMA ORGANIC MONASTRELL 2022



UPC# 8 538910 0216 1
12pk/750ml

ANALYTICAL DATA

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

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 for this wine is sourced from multiple proprietary certified organic vineyards planted between 1982 and 1987 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..

The story of this wine is one of hope and trust. After working tirelessly to bring you a wine, Tarima, that met our exacting standards, we are now able to give you Tarima Made with Organic Grapes. For surely as our world evolves, it is important that you can trust our wines to be made from grapes harvested from impeccable vineyards.

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: 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, and fermented in stainless steel open top fermenters by indigenous yeast. The wine is transferred to second and third use French oak Bordelaise and Burgundy barrels for malolactic fermentation and élevage.

AGING: 6 months in second and third vintage French oak Bordelaise and Burgundy barrels. Tarima is aged in the barrels used for the previous vintage's Tarima Hill. Bottled unfiltered and unfiltered.

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