



## TRIGA 2017

**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.*

For centuries, the picturesque hills of Alicante have held a special beauty. It was here where Phoenicians first cultivated vines. The name TRIGA is an ancient Latin term for union between three horses pulling a chariot - now representative of this Spanish paradise's mountain ranges: Salinas, Sima and Umbria. Despite its desert-like landscape with little rainfall annually (less than 6 inches per year), dry soil mixed with limestone chunks provide unique characteristics in perfect harmony to produce delicious fruit from these vineyards each season thanks to moderated continental climate influenced by Mediterranean temperatures all while experiencing cooler nights during summer months. The grapes for Triga come from the best plots of five very old, ungrafted vineyards; the oldest of which was planted in 1925. Four vineyards for the Monastrell are located in the Sierra de Salinas, Umbria and La Sima. The vineyard for the Cabernet Sauvignon is in the Sierra de Salinas and was planted in 1981.

**APPELLATION:** D.O. Alicante

**GRAPE VARIETAL:** 85% ungrafted Monastrell, 15% Cabernet Sauvignon

**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 with natural yeasts in separate lots in order to take advantage of the unique characteristics of each site. Maceration and fermentation takes place in small, 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 then transferred to the finest new French oak Burgundy and Bordeaux barrels to finish the primary fermentation and malolactic fermentation.

**AGING:** 22 months in new French oak Burgundy and Bordeaux barrels.

**TASTING NOTES:** Opaque purple with explosive aromas of black and blue fruits with notes of licorice, Indian spices and flower oils. Rich and long, it has a good acidity that lends elegance. Sweet blueberries and redcurrants mark the palate while tobacco, chocolate and herbal flavors ride high on a full, extracted finish.

UPC# 8 538910 0233 8  
6pk/750ml

### ANALYTICAL DATA

Alcohol: 16.2%  
pH level: 3.47  
Residual sugar: 3.20 g/L  
Acidity: 5.95 g/L



**WINEMAKER** Rafael Cañizares