



UPC#: 853891002338  
750ml / 12pk

#### ANALYTICAL DATA

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

## TRIGA MONASTRELL-CABERNET SAUVIGNON 2017

**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.

*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. The grapes for Triga come from the best plots of five very old, ungrafted vineyards; the oldest of which was planted in 1925.*

**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:** 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 subregion of Alicante.

**HARVEST:** Beginning of October

**WINEMAKING:** All of the vineyards are vinified in separate lots in order to take advantage of the unique characteristics of each site. The wine is pressed sweet in a vertical basket press very slowly over the course of twelve hours. It is transferred to new French oak Burgundy and Bordeaux barrels to finish the primary fermentation and malolactic for 22 months.

**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 blue-berries and redcurrants mark the palate while tobacco, chocolate and herbal flavors ride high on a full, extracted finish.

**WINEMAKER**  
Rafael Cañizares

