



WRONGO DONGO MONASTRELL

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.

On the border with the region of Alicante are found the Monastrell vineyards of Wrongo Dongo, distributed across various parcels, surrounded by mountains at some 2,100-2,300 feet of altitude. The vines are cultivated in the traditional goblet system, planted between 1977 and 1987. The soils are rich in limestone, poor in organic matter, with good surface drainage but a great capacity to retain water in this hot, arid region. The resulting wine is bursting with aromas of rich fruit and luscious sweet spices. Despite its name you can't go wrong with Wrongo Dongo. *Wrongo Dongo is named after a well-known Washington, D.C. wine personality who often used this expression.*

APPELLATION: D.O. Jumilla

GRAPE VARIETAL: 100% Monastrell (85% of the vines in Jumilla are Monastrell, making it the dominant grape variety of the region).

VINE AGE: Average age of the vine is 25 years.

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

ALTITUDE: 2,100-2,250 ft.

SOILS: Rich in limestone, poor in organic matter, with good surface drainage but a great capacity to retain water in this hot, arid region.

CLIMATE: Continental. Large temperature swings between day and night. Precipitation is very rare. A very arid climate with rain exclusively falling at the end of fall and during the winter. More than 3,000 hours of sun per year.

HARVEST: Middle of October

WINEMAKING: Native yeasts, fermentation in vats, malolactic in tanks and aging for 6 months in French oak barrels.

TASTING NOTES: Dark ruby/purple-colored wine. Excellent fruit: blueberry and black raspberry notes alongside licorice, camphor and spice fill out this full-bodied wine.



UPC# 8 538910 0210 9
12pk/750ml

ANALYTICAL DATA

Alcohol: 14.36%
pH level: 3.56
Residual sugar: 3.36 g/L
Acidity: 5.82 g/L
Dry extract: 33.3 g/L



WINEMAKER Rafael Cañizares