



WRONGO DONGO MONASTRELL 2020

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.

From the exotic climate and unique soul of the Jumilla wine region, comes a wine bursting with aromas of rich fruit and luscious sweet spices. The deep violet color and long, well balanced tannins add to the enjoyment of the wine. Despite its name you can't go wrong with Wrongo Dongo. The wine has plenty of stuffing to hold its own with the heartiest of roasts, steaks and barbecues, yet forward nuances of fruit lends the wine to lighter dishes as well as simply enjoying it on its own with friends.

APPELLATION: D.O. Jumilla

GRAPE VARIETAL: 100% Monastrell

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 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#: 853891002109
750ml / 12pk

ANALYTICAL DATA

Alcohol: 14.3%
pH level: 3.56
Residual sugar: 3.36 g/L
Acidity: 5.82 g/L

WINEMAKER
Rafael Cañizares

