



UPC#: 8538910020488
750ML/12 pack

ANALYTICAL DATA

Alcohol: 14.3%
pH level: 3.6
Residual sugar: 2.19 g/L
Acidity: 5.82 g/L

VENTA MORALES ORGANIC TEMPRANILLO 2021

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 that tell the story of this unique place.

Over the years, Bodegas Volver has selected estates with the best terroir and quality potential. “Finca los Juncarees” the single vineyard of Volver, was planted in 1957, located at an altitude of 2156 feet. The high altitude arid plains of La Mancha have a continental climate – cold, snowy winters, drenched with sunlight and drastic diurnal summer temperatures with nearly zero precipitation. The soils are very sandy and are intermixed with pure chalk and red clay, evening out the precious moisture for the vines. These harsh conditions result in rich red wines.

APPELLATION: Vino de la Tierra de Castilla

GRAPE VARIETAL: 100% Tempranillo

VITICULTURE: The grapes for this wine come from goblet trained vineyards with an average of 40 years.

ALTITUDE: 2,100-2,250 ft.

SOILS: One foot deep topsoil composed of sand and red clay blended with chunks of pure chalk. Underneath the soil is composed of a mix of sand and chalk.

CLIMATE: The climate of the region is Mediterranean characterized by, warm, dry summers with cool nights.

HARVEST: September. Very low yields of 1-2 kilos per vine or around 2 tons/acre. Grapes are carefully hand-harvested and transported to the winery in small boxes to prevent bruising of the fruit.

WINEMAKING: Traditional fermentation in French Oak for 6 months.

TASTING NOTES: Intense and dark cherry-red color, with a high robe and ruby red edges. Clean and bright.



WINEMAKER
Rafael Cañizares