



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, Garnacha Tintorera, Merseguera, Macabeo and Moscatel from the regions of La Mancha, Alicante, Valencia, Jumilla and Almansa – each wine telling the unique story of these regions.

RAFAEL CAÑIZARES,

Bodegas Volver was founded in 2004 by fourth generation wine-maker, Rafa Canizares, who was instrumental in the Spanish wine boom of the 1990s. Today, he produces wine under different labels from a variety of DOs. 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.

AT VOLVER, WE KNOW THAT A WINE DOES NOT START IN THE CELLAR, BUT RATHER ON THE VINE.



VOLVER

Over the years, Bodegas Volver has selected estates with the best terroir and quality potential. “Finca los Juncares” 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.



PASO A PASO

Paso a Paso or ‘step by step’ in English, is the perfect term to describe the meticulous attention that goes into crafting this magnificent wine from La Mancha. From hand-selecting only the best vines

growing in its famed sandy soil, to harvesting and pressing those grapes with utmost care - no step of production has been overlooked. This rigorous process results in an exquisite blend full of succulent fruit flavor and unparalleled elegance.



TARIMA

Tarima seeks to reflect the essence of its terroir in each bottle, with an emblem that captures this delicate balance – the passionfruit flower. Its intricate details and mesmerizing qualities symbolize their carefully crafted Monastrell

wines from D.O. Alicante’s Sierra de la Sima region where winters are frosty and snowcovered at higher elevations yet summers blaze hot by day before dramatically cooling off come nightfall.



TRIGA

For centuries, the picturesque hills of Alicante have held a special beauty. It was here where Phoenicians first discovered and cultivated Triga - 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.

