



UPC# 8 538910 0204 8
12pk/750ml

ANALYTICAL DATA

Alcohol: 14.34%
pH level: 3.55
Residual sugar: 2.19 g/L
Acidity: 5.82 g/L
Dry extract: 33.4 g/L

VENTA MORALES ORGANIC TEMPRAÑILLO 2023

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.

Venta Morales is the name of the estate located in the easternmost (and best) portion of La Mancha. Nestled in the heart of the vast central Meseta Central (central plateau) of Spain, the vineyards surround the quaint Las Mesas village where the Tempranillo grape thrives in the Mediterranean climate in sandy, rocky calcareous clay soils. The warm, dry growing season encourages the development of ripe dark fruit flavors and long, balanced tannins.

APPELLATION: Vino de la Tierra de Castilla

GRAPE VARIETAL: 100% Organic Tempranillo

VITICULTURE: The grapes for this wine come from a certified organic, goblet-trained vineyard, certified by CAAE, that was planted in 1980.

ALTITUDE: 2,165 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 stainless-steel tanks.

AGING: Six months in used French oak.

TASTING NOTES: Intense and dark cherry-red color, with ruby red edges. Highly intense aromas with abundant notes of fruit, such as prunes, figs, cherries, redcurrant and raspberries are released along with flower, spicy and lightly toasted notes. It is a lively and crisp, medium-bodied red wine. Balancing tannins and acidity provides the wine with further depth. A long and persistent finish.



WINEMAKER Rafael Cañizares