



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
DO La Mancha

Over the years, Bodegas Volver has planted vineyards with the best terroir and quality potential. “Finca los Juncarens”, the 29 hectare single vineyard of Volver and source for this wine, was planted in 1957, located at an altitude of 2156 feet in the eastern section of D.O. La Mancha in Las Mesas, Casa los Pinos. Here, in the high altitude plains of La Mancha, the vineyard experiences a continental climate –drenched with sunlight and drastic diurnal summer temperatures with nearly zero precipitation during the growing season. 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
VdT Castilla

Paso a Paso means step-by-step and perfectly describes the meticulous attention that goes into crafting this range of wines from the region of La Mancha. From hand-selecting the best vines growing in its famed sandy soil, to hand-harvesting followed by slow and gentle fermentations, no step of the process has been overlooked. This rigorous process results in an exquisite wine full of succulent fruit flavor and unparalleled elegance.



TARIMA AND TARIMA HILL
DO Alicante

Grapes for this range come from old estate vineyards (many of 50+ years of age) in the unique terroir of the subregion of Alicante located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima. Here, the soil is marked by limestone, while the high altitudes and extreme diurnal temperature shifts provide a cooling effect to the dry, luminous growing season; resulting in balanced grapes to produce ripe wines that still maintain natural freshness.



TRIGA
DO Alicante

The name TRIGA is 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 each season thanks to a moderated continental climate influenced by Mediterranean temperatures all while experiencing cooler nights during summer months. The grapes for Triga come from the best plots of five very old, ungrafted vineyards.

