



## TARIMA ROSADO 2022



**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.*

The Tarima estate vineyard is situated between the Sierra de Salinas, Sierra de Umbria and Sierra de La Sima at an altitude of 600 to 750 metres above sea level. The 20 hectare vineyard was planted 50 years ago and the vines are grown under natural conditions on Calcareous soil, resulting in very low yields with great intensity.

**APPELLATION:** D.O. Alicante

**GRAPE VARIETAL:** 100% Monastrell

**VITICULTURE:** The vines for this wine are grown naturally on chalky soils at high altitudes with wide diurnal temperature shifts, resulting in balanced ripeness and acidity.

**ALTITUDE:** 1,700-1,800 ft.

**SOILS:** The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

**CLIMATE:** Mediterranean with high altitude influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante. These high altitudes provide wide diurnal temperature shifts, allowing for a more balanced ripening of the Monastrell grapes.

**HARVEST:** This vintage classified as excellent. Characterized by drought for yet another year, although the summer has been milder than normal and some pertinent rains in spring have resulted in a long maturation that has produced grapes of the highest quality. Harvest at the beginning of September.

**WINEMAKING:** Multiple vineyards located between Sierras de Salinas, Sierra de Umbria and Sierra de La Sima, with an altitude of 1,700 feet. Limestone soils with little capacity to retain water, covered with stones forming a platform at the foot of the mountain, thus preventing erosion and acclimatizing the soil, especially in summer. These altitudes and chalky soils help preserve freshness to the Monastrell grape.

**PREPARATION:** After a few hours of maceration, the wine ferments in stainless steel tanks at a temperature of 60° to 65° F) to maintain the fruity tone of the grape, obtaining a very aromatic and pleasant wine. Subsequently, we cold-stabilize, after that filtration and bottling.

**TASTING NOTES:** Very light and bright color, pale pink. Powerful nose, candied fruit, with warm notes typical of the Mediterranean area. On the palate it is fresh, tasty and round.

UPC# 8 436555 57225 2  
12pk/750ml

### ANALYTICAL DATA

Alcohol: 12.3%



**WINEMAKER** Rafael Cañizares