



MADAME BOBALU 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.

Madame Bobalu comes from the interior of DO Valencia, which is along the sundrenched Mediterranean coastline. The climate is marked by wide diurnal swings allowing the grapes to ripen properly while maintaining good acidity. The traditional Bobal grape is used for Madame Bobalu and is from vineyards in the inland region of the DO. Here, the vineyards are at higher elevations, reflecting a continental influence which helps the slow ripening and extending hang-times, allowing for proper maturity and balance for the Bobal.

APPELLATION: D.O. Valencia

GRAPE VARIETAL: 100% Bobal. Indigenous to Valencia, Bobal is the second most widely planted red grape in Spain and expresses itself in its highest form at higher altitudes.

VINE AGE: Average age of the vine is 25 years.

VITICULTURE: Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

ALTITUDE: 2,100-2,250 ft.

SOILS: At these high elevations, the soils are marked by chalky, limestone-rich soils. Very poor in organic matter.

CLIMATE: Mediterranean with a strong continental influence. Large temperature swings between day and night. Precipitation is very rare. A very arid climate with rain exclusively falling at the end of fall and during the winter. More than 3,000 hours of sun per year.

HARVEST: Middle of September

WINEMAKING: The harvest takes place when the ripening of the grape is at its optimal, usually during the first days of Autumn. Fermentation in vats, malolactic fermentation in steel vats and then 6 months in French barrels.

TASTING NOTES: Brilliant ruby colour. The nose displays candied red fruit alongside sweet and toasty spices thanks to the time spent in the barrel. Medium intensity in the palate with juicy fruit flavors and balanced tannins. Madame Bobalu's playfulness pairs perfectly with summer barbecues and winter stews. Madama Bobalu – Take her anywhere with you!



UPC# 8 436555 72011 7
12pk/750ml

ANALYTICAL DATA

Alcohol: 13.7%
pH level: 3.56
Residual sugar: 2.34 g/L
Acidity: 5.91 g/L
Dry extract: 32.6 g/L



WINEMAKER Rafael Cañizares