



## TARIMA MEDITERRANEO 2023



UPC# 8 436555 7278 8  
12pk/750ml

### ANALYTICAL DATA

Alcohol: 12.33%  
pH level: 3.29  
Residual sugar: 11.45 g/L  
Acidity: 5.66 g/L

**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:** 50% Moscatel & 50% Merseguera

**VITICULTURE:** The old 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:** 2,000-2,450 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:** Continental, with some Mediterranean 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.

**HARVEST:** Beginning of September

**WINEMAKING:** Indigenous varieties are picked at the beginning of September. At this time, the grapes are mature and the musts very clean. Fermenting at a low temperature (16 degrees) in stainless steel, to maintain the fruity tone of the grape, thus obtaining a very aromatic, pleasing wine.

**TASTING NOTES:** An aromatic, exotic and refreshing wine, loaded with lemon, stone fruit and white flowers. On the palate, the wine is very juicy and fruity, with the typical muscat profile clearly coming through. Easy drinking with medium acidity and a crisp finish.



**WINEMAKER** Rafael Cañizares