



TRIGA CHARDONNAY 2022



UPC# 8 43655 57315 0
6pk/750ml

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.

For centuries, the picturesque hills of Alicante have held a special beauty. It was here where Phoenicians first cultivated vines. 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 moderated continental climate influenced by Mediterranean temperatures all while experiencing cooler nights during summer months.

APPELLATION: D.O. Alicante

GRAPE VARIETAL: 100% Chardonnay

VINEYARDS: The Chardonnay for this wine comes exclusively from the single vineyard 'Finca El Paredon' located between three mountain ranges (Las Sierra de Salinas, Sierra de Umbria & Sierra de la Sima) at 2,300 fasl. The soils are poor, with shallow topsoil, comprised primarily of limestone with chunks of pure chalk. The climate is Medi-terranean with a continental influence. The macro-climate is unique due to the convergence of the three mountain ranges providing the high altitudes, unique to this sub-region of Alicante. Slightly cooler temperatures and a strong diurnal temperature swing helps maintain natural acidity in the grapes in this sundrenched DO. The vines are sustainably dry-farmed, with the maximum respect for the environment, using only natural, organic fertilizers. The grapes are hand-harvested in late August, with the low yield of only 2kg per plant.

WINEMAKING: The grapes are hand-harvested into small boxes to avoid damaging. The wine is 100% fermented in 225L French oak barriques. After fermentation, the wine is stirred on lees with frequent batonnage for 8 months - 2 times per week during the first two months, once a week for the next four months and once every two weeks for the final two months.

PRODUCTION: Production is limited to 4,000 bottles (3,000 liters/14 barrels)..



WINEMAKER Rafael Cañizares