

Volver Tarima Organico



Monastrell



ALICANTE



14.5% ABV



GENERAL INFORMATION

This vintage experienced a less dry season than the previous year, with limited rainfall in spring and September. A wide temperature range during late August and early September led to a slow, gradual ripening of the Monastrell grapes. The vineyards are located across multiple sites between the Salinas, Umbría, and La Sima mountain ranges, at altitudes of 600–750 meters. Soils are calcareous with low water retention and are covered with stones, creating a protective platform that prevents erosion and helps regulate temperature in summer. Fermentation is carried out using native yeasts in stainless steel tanks, followed by malolactic fermentation in tank and 6 months of ageing in French oak barrels.

TASTING NOTES

The wine shows an opaque purple colour with intense depth. Aromatically, it presents a rich blend of blueberries and raspberries. On the palate, it is full-bodied, highly concentrated, and mouth-filling, delivering a powerful structure and long-lasting finish.