

Volver Tarima Rosado



Monastrell



ALICANTE



12% ABV



GENERAL INFORMATION

This vintage, rated as excellent, was marked by drought, although a milder-than-usual summer and timely spring rains allowed for a long, balanced ripening cycle, resulting in grapes of outstanding quality. Harvest took place in early September. The vineyards are spread across several sites between the Salinas, Umbría and La Sima mountain ranges, at altitudes of 600–750 meters. Calcareous soils with low water retention, covered by surface stones, help prevent erosion and regulate soil temperature during the hot summer months. After a short maceration, fermentation is carried out in stainless steel tanks at 16–18°C to preserve aromatic purity and fruit expression, followed by cold stabilization, filtration and bottling.

TASTING NOTES

Very pale pink in colour, clean, bright and luminous. On the nose, it shows high aromatic intensity with notes of candied fruit and warm Mediterranean nuances. The palate is fresh and expressive, with good balance, rounded texture and a pleasant, flavoursome finish that reinforces its aromatic character.