



### PRODUCER PROFILE

Estate owned by: Rafael Cañizares  
Winemaker: Rafael Cañizares  
Estate founded: 2004  
Region: Castilla-La Mancha  
Country: Spain

## Paso A Paso Organic Red 2016

### WINE DESCRIPTION

The pillars of Bodega Volver are based on the repositioning of quality Spanish wines and recovering old indigenous vineyards which, either through low production or lack of generational succession had been lost.

### ABOUT THE VINEYARD

Finca las Cruces vineyard was planted in 1979 in one of the highest regions of Castilla la Mancha, reaching between 650 and 700 metres of altitude. One meter under the rich lime soil we find red clay.

Organic viticulture, working the soil in the traditional way without the intervention of chemical products.

Thanks to the clay soil and altitude of our vineyards, the scarce rainfall and higher-than-normal temperatures during July did not affect the quality this year.

In the months of August and September the marked temperature range helped the grapes reach their phenolic ripening optimum, resulting in a year of high quality.

### WINE PRODUCTION

Testing grapes and control of ripening before the harvest. Picking the grapes in mid-September and allowed for native yeasts, fermentation in vats, and malolactic fermentation in deposits, produced excellent results.

### TASTING NOTES

Intense chery color and hints of garnet. In the nose its mature fruit stands out and we find creamy hints of toasted oak. In the mouth it is fruity with a long, silky finish.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Finca Los Cruces
Vineyard size:	253 acres
Soil composition:	Iron-rich, Sand, and Stony
Training method:	Gobelet
Elevation:	2,100-2,250 feet
Year vineyard planted:	1999
Harvest time:	Mid-September

### WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Type of aging container:	Barrels
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	6 Months

### ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	3.5 g/L
Acidity:	5.5 g/L
Dry extract:	34.2 g/L

