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 cherry 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

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