

VOLVER - Single Vineyard

100% Tempranillo

D.O. La Mancha



Location: Las Mesas, Casa los Pinos. The eastern region of D.O. La Mancha.

Vineyard: Finca Los Juncares.

Year(s) Planted: 1957

Grape Varietal: 100% Tempranillo

Viticulture: Traditional dry farmed viticulture. Organic Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

Yields: 1.5kg per vine

Vineyard Area: 72 acres (29Ha.)

Total Area in D.O.: 475,000 acres (191,500Ha.)

Altitude: 2100-2250ft. (650-700m)

Soils: Sandy iron rich soils intermixed with small stones and chalk. Very poor in organic matter. 5ft. beneath the surface is a layer of red clay.

Climate: Continental. Large temperature swings between day and night. Precipitation is very rare. A very arid climate with rain exclusively falling at the end of fall and during the winter. More than 3,000 hours of sun per year. As a result, the wines of La Mancha

Harvest: Middle of September.

Winemaking: The grapes for Volver are meticulously sorted at the winery and fermented with indigenous yeast in open top stainless steel fermenters. The wine is transferred to new and second vintage French oak barrels for malolactic and ageing.

Ageing: 14 months in new and second vintage French oak Burgundy and Bordelaise barrels.

Bottling: Without clarification or filtration.

LAST AWARDS:

- Jeb Dunnuck: 91 puntos Volver Single Vineyard 2015.
- Mundus Vini: Best of Show La Mancha & Medalla de Oro. 2015
- JamesSuckling.com: 92 Puntos Volver 2015.