



## FINCA VOLVORETA

### Flores de Cerezo



REGION/ ORIGIN	Castilla y Leon Toro DO	WINEMAKER	Maria Alfonso
VINTAGE	2016	WINERY ESTABLISHED	1990
VARIETALS	100% Tinta de Toro (Tempranillo)	VINEYARD(S)	15 hectares estate vineyards
ALCOHOL	14.4%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Stony-sandy loam
AGING	5 months	VINEYARD(S) ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French barrique 2 <sup>nd</sup> use	FARMING METHODS	Organic certified Biodynamic
FILTER/FINING	None	PRODUCTION	40,000 bottles
TOTAL SULFUR RS	79 mg/l 1.5 g/l		

***‘From the beginning, we decided on organic agriculture and biodynamic philosophy. The respect for nature and tradition turned out to make Finca Volvoreta the first Organic Certified winery in Castilla y Leon’***

Finca Volvoreta is a small family producer fifteen minutes outside of Zamora, a charming town where the famous Duero River borders its walls, in the heart of Castilla y Leon. The winery was the first certified organic bodega in the entire region, let alone in the D.O. Toro, and continues to push their environmental consciousness to inspirational heights. Antonio Alfonso grew up making wine with his father, and has now passed on the winemaking duties to his daughter Maria, who at the time of carrying that torch, was the youngest female winemaker in Spain's history. The estate farms 15 hectares of vineyards (with many bio-dynamic practices) within their 100 hectares of organic property, in the highest elevation of sun-scorched hills in the region. The land is sublime; forests, wild herbs, native insects and birds - all of which play an important roll in the gorgeous biodiversity of the area. Volvoreta mean butterfly in the Gallego dialect of northwestern Spain, to pay tribute to the way all of nature must combine in order to create exceptional quality wines. This is a winery that has received a lot of press recently for their focus and dedication, as it is nothing short of spectacular to see the different wines coming out of this bodega.

***The Departments of Biochemistry and Molecular Biology of Cancer of both Barcelona and Madrid University, have concluded that the grapes of Volvoreta’s oldest vineyard contain larger amounts of antioxidants than ever have been found in grapes! (aka - Volvoreta is superfood)***

Volvoreta’s *Flores de Cerezo* is the winery’s youngest and freshest bottling from the property. This bottling comes from the younger vines of their organically and biodynamically grown Tempranillo (Tinta de Toro), on their estate vines that sit at about nearly 800 meters above sea level. The wine is fermented in stainless steel with only natural occurring yeasts, and is moved to used French oak for malolactic fermentation and a short aging before the wine is bottled and released to the market. The fruit from the property is noted for its ‘above average’ antioxidants, and is promoted by the major health clinics of Spanish Universities. This Toro shows bright and very expressive black and purple fruits, while still accentuating the earthy and gamey notes that are so prevalent in Maria’s wines. Meant for an easier and more accessible style of Toro, this wine is perfect for picnics, BBQs, or serious carnivore meals as well.