

VIA
ARGENTVM

FINCA VOLVORETA

Via Argentum



REGION/ ORIGIN	Castilla y Leon Toro DO	WINEMAKER	Maria Alfonso
VINTAGE	2014	WINERY ESTABLISHED	1990
VARIETALS	100% Tinta de Toro (Tempranillo)	VINEYARD(S)	Estate vines
ALCOHOL	14.3%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Amphora & Oak Indigenous yeasts	SOIL TYPE	Stony-sandy loam
AGING	6 months	VINEYARD(S) ELEVATION	750 meters
BARREL TYPE/ YEARS IN USE	French oak Neutral	FARMING METHODS	Certified Organic Biodynamic
FILTER/FINING	None	PRODUCTION	4,800 bottles
TOTAL SULFUR RS	70 mg/l 1.2 g/l		

*'From the beginning, we decided on organic agriculture and biodynamic philosophy...
And this respect for nature & tradition made 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.

2 Departments of Biochemistry and Molecular Biology of Cancer—in 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)

The *Via Argentum* from Finca Volvoreta is a small project designed to show the most fruit forward and bright expression of the intense Tinta de Toro grape. The vines are all hand harvested and the grapes are gently brought to the cellar for natural fermentation via carbonic maceration. The process begins in stainless steel vats but then is quickly moved to 720-liter clay amphora as well as old French barrique, both of which are kept in the family's 400 year old, underground cellar. After several months of aging, the wine is bottled unfiltered and unfiltered with a bit of sulfur dioxide for the preservation of the fresh quality that set in while it aged. The result is full of dark black berry fruits, marmalade, violets, and minerals that unwind with hints of spice and citrus. The texture is lively and fresh, while remaining deep and fairly tannic due to the nature of the grape. Meant to be consumed within the first ten years of its life, versus needing ten years of aging to soften a bit.