



FINCA VOLVORETA

Volvoreta

REGION/ ORIGIN	Castilla y Leon Toro DO	WINEMAKER	Maria Alfonso
VINTAGE	2016	WINERY ESTABLISHED	1990
VARIETALS	100% Tinta de Toro (Tempranillo)	VINEYARD(S)	Estate vines
ALCOHOL	14.3%	AGE OF VINEYARD(S)	80 years old
FERMENTATION	Amphora & Oak Indigenous yeasts	SOIL TYPE	Stony-sandy loam
AGING	8 months	VINEYARD(S) ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French oak Neutral	FARMING METHODS	Certified Organic Biodynamic
FILTER/FINING	None	PRODUCTION	8,000 bottles
TOTAL SULFUR RS	60 mg/l .92 g/l		

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

***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)***

Volvoreta was the first single wine from their estate that holds the most significance for their history. Certified organic Tempranillo from their pre-phyloxera vines at 800meters above sea level, where some of the fruit stays in the vineyard to ferment in buried amphora with the natural yeasts from the field, while the other half is brought to the cellar to ferment in barrel. After 8 months, the wine came together and was bottled, showcasing beautiful character of land, fruit, and wood. This wine is noted for its 'above average' antioxidants, and is promoted by the major health clinics of Spanish Universities. From the glass, a powerful bouquet of ripe black fruits, minerals, and damp earth fill the glass while mingling with a fresh and subtle eucalyptus and mint aroma. The oak is subtle and very integrated with notes of balsamic, cocoa, and liquorices. On the palate, there is a soft, fleshy and sweet flavor that echoes the complex components found on the nose. A very well balanced Tempranillo with a harmonious and delicious lingering finish; an ideal pairing with red meats.