

http://www.bodegasvolver.com/detalle.vino_5_tarima.html



TARIMA

Variety: Monastrell

Alcohol deg: 15%

Production: 7000 cases

Description of the vineyards:

The grapes for this wine are 100% Monastrell with the age of the vines ranging from 25-35 years old. The soil is very chalky and are at an elevation of some 2.100 feet above sea level. The winery owns some (80 hectares) 192 acres of vineyards, some of which are certified organic

Tasting:

"Bright ruby. A highly perfumed nose displays cherry, raspberry, pipe tobacco and Asian spices. Juicy and precise on the palate, with very good depth to its sweet red berry, bitter cherry and spice flavors. Fine-grained tannins add shape and grip to a long, silky and alluringly sweet finish. This is one of the best values in red wine that i've tasted in a long time"

90 Points

Josh RAYnolds, Stephen Tanzer's International Wine Cellar, Nov/ Oct 11

Vinification:

The wine is 100% stainless steel fermented with some stirring of the lees to attain the maximum expression of the variety.

Consumption advice:

It is recommended with fishes with sauce, meat and cheeses.

It's better to preserve it between 15°C and 18°C.

Prova da safra 2010 no Encontro de Vinhos – Curitiba, em 09/11/2013.