

TRIGA

BODEGAS VOLVER ~ ALICANTE
D.O. ALICANTE



History

The first records of winemaking in Alicante go back to Phoenician times, when these seafaring traders planted grapes for the first time several thousand years ago. Winemaking flourished under Roman rule, and over the centuries, Monastrell became the region's most important grape. Most famous for its French name, mourvedre, Monastrell is in fact indigenous to this south-eastern corner of Spain. French growers first took vine cuttings of Monastrell to plant in the South of France from the medieval Spanish city called Murviedro, lending the French grape its name.

D.O. Alicante is split into two sub-regions – one at sea level surrounding the capital, which produces low quality grapes that lack acidity due to the lack of altitude. As you drive into the mountains, however, around the River Vinalopó, you find some of Spain's highest quality vineyards. Mostly planted with Monastrell on chalky soils, there are small quantities of Merseguera, a local indigenous white grape, also planted on the hillsides. Here, at 600M-700M above sea level, the days are extremely warm and the nights are extremely cold. The warm conditions of Southern Spain naturally produce ripe grapes, but the altitude causes enormous temperature swings between day and night, slowing down the ripening process and maintaining acidity.

Vineyard

Triga is fashioned from five separate vineyard plots. Four vineyards planted between 1925 and 1935 of old-clone, head trained Monastrell; and one vineyard of cabernet sauvignon, planted in 1981. As it is indigenous to arid Alicante, original clone Monastrell maintains phenomenal natural acidity. By the same token, its adaptation to the heat means it is a grape with a very long vegetative cycle, that requires minimum 14.5% ABV for phenolic ripeness. Obviously, low yielding, dry farmed, old vine Monastrell vineyards do not reach phenolic ripeness until even later, due to the very low yields. That being said, even at high levels of ripeness, the grape maintains incredible balancing acid, and it is not rare for Triga to be bottled with 3.3-3.4 pH. Alicante is Europe's marble mining capital – marble is essentially limestone chalk that has been compressed for centuries by tectonic forces. Due to these conditions, the soils are characterized by a very shallow top soil of sand intermixed with large chunks of chalk over a solid limestone subsoil.

Winemaking

The grapes are harvested by taste once they have achieved phenolic ripeness, never by potential alcohol or °Brix. Once at the winery, they are sorted rigorously and gently destemmed. The grapes are never crushed to avoid over-extraction of the extremely small, concentrated berries. The grapes are fermented in three ton and five-ton open top stainless steel fermenters. Once again, to avoid over-extraction, the grapes are macerated for only six to eight days in temperature controlled conditions. The wine is transferred to 90% French, 10% American new French oak barrels and is aged for 20 months. Bottled unfiltered and unfiltered.



Press

2013	92pts	Josh Raynolds	Vinous
2012	93pts	Josh Raynolds	Vinous
2011	94pts	Thomas Matthews	Wine Spectator