

EST. 2000

CITY VINEYARD

FINE WINE • CRAFT BEER • GOURMET FOOD

Gold Club December 2025

Bodegas Volver 2019 Triga Alicante Pinoso, Alicante, Spain

About the wine: The story of Bodegas Volver is a story of five generations of wine professionals with a single mission: to create wines worthy of being shared. They share a love for the land. For the vine. And for wines that they feel are like another member of the family. Bodegas Volver produces wine in several wine-growing areas of Spain such as Alicante, La Mancha, Jumilla, and Valencia. The distinctive hallmark of Bodegas Volver is a modern style where they primarily work with native varieties such as: Monastrell, Tempranillo, Merseguera, Macabeo, Moscatel, etc. They are committed to renewable energy, water purification and 100% ecological production, responsibly managing their carbon footprint. Bodegas Volver's Triga is a unique blend of 85% Monastrell (also known as Mourvèdre and Mataro) and 15% Cabernet Sauvignon.

About the Region: The Alicante wine region in southeastern Spain is known for its dry, full-bodied red wines, predominantly made from the native Monastrell grape, and its aromatic white wines from varieties like Muscat and Merseguera. Alicante has a long history of grape growing and wine production, which was probably introduced by the ancient Romans. The Golden Age of Alicante wines was during the 16th and 17th centuries, when they were exported to northern Europe by English, Swedish and Flemish merchants. In 1510 a royal decree prohibited the importation of wine into the province of Alicante while local wine was produced there. The modern wine boom began in the 1990s after a period of decline caused by phylloxera (Phylloxera is an aphid-like insect. Native to North America, it was carried across the Atlantic Ocean to Europe where it was first identified in 1863. During this period, it was common to import plants from overseas.) The Alicante wine region attracts many visitors due to its proximity to the seaside and tourist resorts that enjoy the Mediterranean beaches and, every now and then, a bit of wine tasting.

Tasting Notes: Volver Triga tasting notes highlight an intense, opaque purple wine with explosive aromas of black and blue fruits, licorice, and spices. On the palate, expect sweet blueberries, redcurrants, and plum, with layers of dark chocolate, espresso, and vanilla, leading to a long, spicy, and tannic finish with notes of tar and herbs. It's an elegant but bold red. We also found interesting notes of leather, tobacco, and balsamic. One reviewer called it "One of the best Spanish wines that I have ever had!"

Food Pairing: Pair Spanish Monastrell with hearty, grilled, or roasted meats like lamb, beef, and pork, as its bold tannins and fruit flavors complement rich, savory dishes. It also pairs well with robust Spanish cuisine like paella (did you say, Paella?!), stews, and tapas, aged hard cheeses like Manchego, and smoky or grilled vegetables. Our favorite pairing... Grilled Lamb Burgers with Rosemary and Goat Cheese! The wine's robust tannins and dark fruit flavors are perfectly matched by the rich, fatty nature of the lamb, while the herbal notes of rosemary complement the subtle herbaceousness often found in Monastrell wines. As Montanans, we might appreciate pairing this lovely wine with hearty game stews... think elk!