



## Getting to Know Bobal – Tarantas Rosé and Azul de Bobal Spanish Organic Wines

Bobal, a red (black) grape varietal, native to the Utiel-Requena region of Spain, near Valencia and is the featured grape in both still [Tarantas Rosé](#) and [Tarantas Sparkling Rosé](#) as well as our incredible red [Azul de Bobal](#) Spanish Organic Wines.

The Bobal name derives from the Latin bovale, in reference to the shape of a bull’s head. It refers to the distinctive tight clusters of grapes that could be said to resemble a bull’s head. Used as both single varietal and in blends, both red and rosé wines. Bobal Rosé wines have a bright ruby color, elegant aromas of strawberry and floral notes. Good level of acidity and structure, fresh and fruity yet dry style. Red single varietal wines are deep purple in color with a blue hue. The thick-skinned deep colored grapes produce a good level of the anthocyanin Resveratrol, known for its health benefits.

The grapes hold a good balance of tannins and acidity, producing wines that are full bodied with dark fruit notes. According to [Decanter](#), Bobal is related to the Levant grape, from the western Mediterranean DOs of Ribera del Júcar. It thrives on the cool hillsides of the Utiel-Requena region, located approximately 70K from the sea near Valencia. Bobal makes up to 70% of all plantings in Utiel-Requena, with many of the vines 40+ years of age.



### Azul de Bobal

Produced by [Bodegas Iranzo](#), our beautiful [Azul de Bobal](#) red wine is made from 100% organic Bobal grapes of old-growth vines that are 40-60 year old. This particular plot is [Biodynamic](#) in transition and is “[dry farmed](#)” without the use of any irrigation. The resulting wine is considered “[sugar free,](#)” with under 1 g/l residual sugar. Only the finest Bobal grapes are selected and hand-picked, then a light crushing is performed. After that the must is fermented at a controlled temperature (75°F – 82°F) in stainless steel deposits. The fermentation process lasts around 14 days. After the fermentation, the wine goes to American Oak barrels and is aged for 6 months.

**Tasting notes:** “Black violet color. Aromas and flavors of blackberry jam, black licorice, cedar, clove, graphite, and tobacco with a lightly tannic, vibrant, fruity medium-to-full body and a silky, delightful, medium-length finish with chewy tannins and moderate oak flavor. A rich Spanish red with great fruit and toasty notes of tobacco; easy to love.” [Tastings.com](#)

### Tarantas Bobal Rosé

Our still [Tarantas Rosé](#), [VERTVS Rosé](#) and [Tarantas Sparkling Rosé](#) are grown and produced as well by Bodegas Iranzo. Also made with 100% organic Bobal, these wines are a delightful expression of the Bobal grape, dry wines with a beautifully deep raspberry color.



[VERTVS Rosé](#) has a raspberry color with light reflections. Intense aromas of fresh fruits with strawberry notes, with a fresh, balanced, fruity sensation with acid notes. Authentic back taste with medium persistence.



[Tastings.com](#) describes the still [Tarantas Rosé](#) as: “Bright dark ruby color. Aromas and flavors of yellow ground cherries, yellow apples, turned earth, and oak and pepper with a crisp, dry full body and a stimulating, relaxed finish with earthy, papery tannins and no oak. A complex, balanced rosé with a delicate underlying earthiness; a nice sense of place.”

#### EUROPEAN OFFICE:

Cartagena, SPAIN  
[pilar@naturalmerchants.com](mailto:pilar@naturalmerchants.com)

Tel: +34.968.32.15.11  
 Fax: +34.902.90.89.61

#### NORTH AMERICAN OFFICE:

Oregon USA  
[ed@naturalmerchants.com](http://ed@naturalmerchants.com)

Tel: 1.530.554.2333  
 Fax: 1.866.784.0422



The popular [Tarantas Sparkling Rosé](#) is fun and flirtatious, described as “Bright ruby garnet color. Aromas of berry and cherry, bubble gum dust, pressed linen, and lemon zest and potters clay with an lively, finely carbonated, dry medium-full body and an interesting, breezy finish with cottony, earthy tannins and no oak.” [Tastings.com](#)

[Patricia Harris & David Lyon of The Hungry Travelers blog](#) sampled the [Tarantas Bobal Rosé Spanish organic wine](#).

“We’re convinced that there is nothing like taste to evoke memories of place. A sip of wine will call back the flavor of the food, the sun on our faces, the wobbly leg of the cafe table, and the street life around us. We’re just starting to taste several wines from the Utiel Requena region in the northwest corner of the autonomous region of Valencia. As we taste, we’re reliving trips to Catalunya, Aragón, Valencia, and the Balearic Islands. In addition to speaking variants of Catalan, these regions feature cuisines that pair very well with the Bobal wines of **Utiel-Requena**. We’ll be enjoying them with some of our favorite dishes.

As shown in this photo, D.O. Utiel-Requena sits in the rain shadow of mountains, so the region is dry and perfectly suited to organic growing. Most of the producers do grow organically, and they concentrate on the Bobal grape. That’s an indigenous red varietal found almost nowhere else—a great local grape for the cuisine. Historically, Bobal was overcropped and used for blending with wine from other Spanish regions. In the last generation, though, producers have taken advantage of the old vines—most on their own rootstock—to make wines with fabulous concentration and well-defined character.



Bodegas Iranzo Bobal Vineyards

A Bobal rosé—in this case Tarantas—makes a great complement to one of our favorite bar foods, *coca*, which is pizza-like flatbread topped primarily with red peppers ([see recipe here](#)). The lightly sparkling wine made entirely from Bobal has a strawberry nose and tangy red-currant and melon flavors in the mouth. The producer of **Tarantas Spanish organic wine** is [Bodegas Iranzo](#) a family concern that has been making wine in the region since 1335! The pronounced fruit of the rosé brings out the herbaceous quality of the pepper while emphasizing the caramel notes from cooking.”

All three Bobal wines are [Made with 100% Organically Grown Grapes](#), are [Certified Vegan](#) and [Non-GMO Project Verified](#). Available at fine retailers and restaurants nationwide.

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