



Tarantas Spanish Organic Wines — “Wine with Body and Soul from the Heart of Spain.” The Tarantas brand name and label were inspired by the free-flowing, open art form of Flamenco song and dance of the same name, celebrated in Southeast Spain.

Bodegas Iranzo produces some of Spain’s Oldest Estate Bottled Organic Wines and is the producer of Tarantas Wines. Bodegas Iranzo is located in the D.O. Utiel-Requena (second largest in Spain), based near the charming village of Requena, but only a stone’s throw from the historic and metropolitan city of Valencia. The first recorded written evidence of the vineyard Cañada Honda Estate owned by the Iranzo Perez–Duque family dates back to 1335 as granted by King Pedro I of Castilla. The present house of the Iranzo Pérez-Duque family in Requena was built in 1794, and is classified as a Cultural Heritage site by the Valencia Regional Government.

Located in the Utiel-Requena DO region near Valencia, Bodegas Iranzo has exclusively produced Spanish organic wines since 1994, making it one of the oldest-established vineyards in Spain to apply this European organic regulation.

Traditional artisan organic wine making craft passed on for family generations combined with organic agriculture on lime-crustured sandy soils within a National Reserve Park = superb Spanish organic wines.

Environmental Protection-A Commitment to Organic Farming and Fine Spanish Organic Wines

For the Iranzo Perez–Duque family, the practice of organic farming reflects a wider view of the management of natural resources which has led it, since the 1950s, to reforest over 30 hectares with native woodland species. The family has also promoted the establishment of concepts such as a Flora Micro-Reserve and a Biological Station prohibiting hunting, which have made the Cañada Honda estate the largest environmentally protected area in the Valencian Community.

The Vineyard

The present vineyard was designed and laid out in 1983 with a view to achieving two distinct but complementary objectives: the production of Spanish organic wines of the finest quality; and total respect for the environment. The volume of organic wine produced takes second place to both of these objectives.

The vine cultivation system used encourages the creation of a micro-climate at the level of the plant’s organs, with optimum temperature, insulation and humidity constants for producing organic grapes that ripen perfectly — a fundamental factor in obtaining quality fruit with the minimum of human intervention.

The vineyard is fertilized using sheep’s manure from extensively farmed flocks in the local district. No special action needs to be taken against animal parasites, as the vines have not suffered significant attacks thanks to their balanced development and the conservation of the fauna which are not harmed by their cultivation practices that prey on such pests.

The Winery & Cellars

The buildings housing the winery and cellars were built between 1916 and 1929. They have been declared Cultural Heritage sites by the Valencian Government. Sensitive restoration and redevelopment of the buildings began in 1997, incorporating the latest winemaking technology without altering the original architectural lines.

Winemakers

The organic wines are elaborated by winemakers Francisco Gabaldón–Professor of Enology at Spain’s oldest School of Enology and rising star winemaker Raul Herrero.

Spanish Organic Wines Produced

Tarantas Spanish organic wines are made with 100% organic grapes with several of Spain’s most famous indigenous varieties including Bobal, Tempranillo and Spanish Cabernet. Tarantas works in partnership to produce wines from other famous Spanish wine regions as well, including Monastrell from Jumilla, and Cava from the Cava DO. Wines are vegan-friendly, using no animal byproducts in production. The wines are also Non-GMO Project Verified.



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