

more than 2,500 years
OF WINE

WINES



Tierra Bobal

Donde el bosque abraza al viñedo

- LUGARES Y ESPACIOS

UTIEL

1 Bodega Redonda-Museo de la Vid y el Vino de la Comunidad Valenciana

2 Almázar. Museo de la Miel y la Cera

3 Bodegas subterráneas

REQUENA

4 Palacio del Cid-Museo del Vino

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CAUDETE DE LAS FUENTES

10 Yacimiento arqueológico “Los Villares-Kelin”

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MIEL

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Tourist Info Utiel
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UTIEL

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2 Sede Utiel Gastronómica

3 Escuela de Hostelería

REQUENA

4 Sede DO Cava

5 Sede Ruta del Vino

6 Sede Embutido Artesano y de Calidad

7 Estación Enológica

8 Escuela de Viticultura y Enología
- A detailed map of the Utiel-Requena wine region in Spain. The map shows the geographical layout of the area, including major roads and rivers. Towns labeled on the map include Sinarcas, Camporrobles, Fuenterrobles, Utiel, Caudete de las Fuentes, Requena, Chera, Villargordo del Cabriel, Venta del Moro, and Venta de las Salinas. Various points of interest are marked with colored dots and numbers, corresponding to the legends. The map also shows the distribution of different types of wine and food products, such as bodegas, enotecas, and embutido. The map is color-coded to represent different types of wine and food products, with colors like purple for bodegas, blue for enotecas, and red for embutido. The map is a valuable resource for visitors to the region, providing information on where to go and what to see.
- A square QR code with a black and white pixelated pattern, used for linking to information about natural areas.
- NATURAL AREAS
- A square QR code with a black and white pixelated pattern, used for linking to information about routes and trails.
- ROUTES AND TRAILS

Tierra Bobal

A region of wine and forests that extends through the municipalities of:

Camporrobles

Caudete de las Fuentes

Chera

Fuenterrobles

Requena

Sinarcas

Utiel

Venta del Moro

Villargordo del Cabriel

What we propose is that you let immerse yourself in our culture, the culture of wine. In our ancient villages. In our crystal-clear rivers. Less than an hour from the city of Valencia, on the border between the plateau of Castile and the mountains of the coast, you will find Tierra Bobal.



More than 2,500 years of wine

We live in a land scented with wine. The Phoenicians brought wine to the Iberian people. More than 2,500 years ago, the Iberians excavated wine presses such as La Solana de las Pilillas, which we know today are the oldest winemaking equipment on the Iberian Peninsula. For centuries our houses were built over underground wine cellars, like the ones in Utiel and Requena, which you can visit today. We live in the highland region of Utiel-Requena, which is the name of our pioneering designation of origin. In Valencia's hinterland, a land of people united by wine and by the land itself. Resilient people, like our Bobal grape, unique, primitive and the first of its kind... The land where we live has the colour, scent and taste of wine. It is the territory that we identify with, although it has no boundaries. The Bobal grape and the Cabriel River form the frontiers, and our land itself is our only banner.

Essentials of Tierra Bobal



Colours, fragrances and flavours from Tierra Bobal

The Bobal grape, typical of the DO Utiel-Requena, has won over amateurs and experts with its wines rich in red berry aromas and intense colour. Book a wine-tasting appointment and discover the secrets of the Bobal grape.

The harvest

In September and October, you can smell the grape juice in the Bobal region. The traffic of farm vehicles begins with white grapes and ends with the Bobal grape, perfectly adapted to the weather and soil conditions of this region. Join in on our great harvest celebration!

In the reference guide to Spanish wine

The 2021 edition of the prestigious Peñín Guide includes 38 references to the DO Utiel-Requena: 9 white wines, 2 rosé, 26 red wines and one sparkling wine. Moreover, 10 of these are set apart by the relation between their high quality and their reasonable prices.

A landscape shaped by wine

Wine has been part of our identity for more than 2,500 years, and the iberian stone wine presses found in the region are evidence of this. With the “Wine in Iberia” project, advanced by the *Territorio Bobal* Association, we are expecting to receive recognition as a World Heritage Site from the UNESCO.

Red, rosé, white, sparkling wines and more

Fine red wines for the winter. Dry white wines and *cavas* for the summer. Rosé wines...all year long. We also produce excellent sweet wines and even vermouth. A glass for every occasion!



A sustainable future

Our region is a leader in number of hectares with ecologically cultivated crops in the Comunitat Valenciana. Traditional methods are the current trend, and you will also find very interesting natural and biodynamic wines.

Going forward together



The DO Utiel-Requena invites guests to sample our wines, culture, and landscape. It is one of Spain’s oldest, and it is very significant for the volume produced, wineries affiliated and ecological production. The main office of the Regulatory Council is located in Utiel, in the Bodega Redonda, a landmark building from the 19th century that has been repurposed as the Museum of Grape-Growing and Wine.



The Utiel-Requena Wine Route comprises more than 50 establishments including wineries, restaurants, accommodations, museums, wine shops, active tourism companies and official bodies. It is a member of the “Wine Routes of Spain” of ACEVIN (Spanish Association of Wine-making Cities) and the State Secretariat for Tourism.



Not all the grapes under the sun are like the Bobal grape. The *Cava* Producers’ Association of Requena is made up of wineries accredited for production of sparkling wines with the seal of the DOP Cava, produced with the varietal wines: Macabeo, Chardonnay, Garnacha, and Pinot Noir.



Highlight

The Requena Wine Fair (FEREVIN)

The Requena Wine Fair, which arose in 1991 for the purpose of promoting and advancing the wines of our region and has become well-established as a reference point for the grape-growing sector and one of the most important exhibitions on wine in the Comunitat Valenciana.

It is the best showcase for the wines and wineries of the DO Utiel-Requena, and it is also a meeting point for all professionals from the winery sector, since wine experts, distributors and hotel and restaurant professionals come together at this fair. FEREVIN is usually held in the final week of August. The fair is intended for consumers and for wine-lovers anywhere.



Take a guided tour of our wine cellars, taste and purchase our wines



WINERIES WITH A VIEW

You can view all the options for wineries and wine shops in Tierra Bobal by scanning this QR code.



WINERIES WITH A SHOP



WINE SHOPS



Legendary localities

Utiel's underground wine cellars

Under the ground at Utiel an impressive maze of subterranean tunnels has been preserved, many dating back to the Middle Ages, which served as shelter and storage areas over the course of the city's eventful history. According to estimates, there are about 240 wineries in the historic centre, many of them make use of the medieval passageways to develop the wine industry, so vital to the region's economy.

First, the raw material is extracted, the loamy clay that makes up our subsoil and was used to construct the buildings using the rammed-earth technique. This is where the large-scale wine production begins in Utiel with our local Bobal grape variety, using the hollows as wine cellars, an authentic underground labyrinth.

Guided tours with reservations made in advance

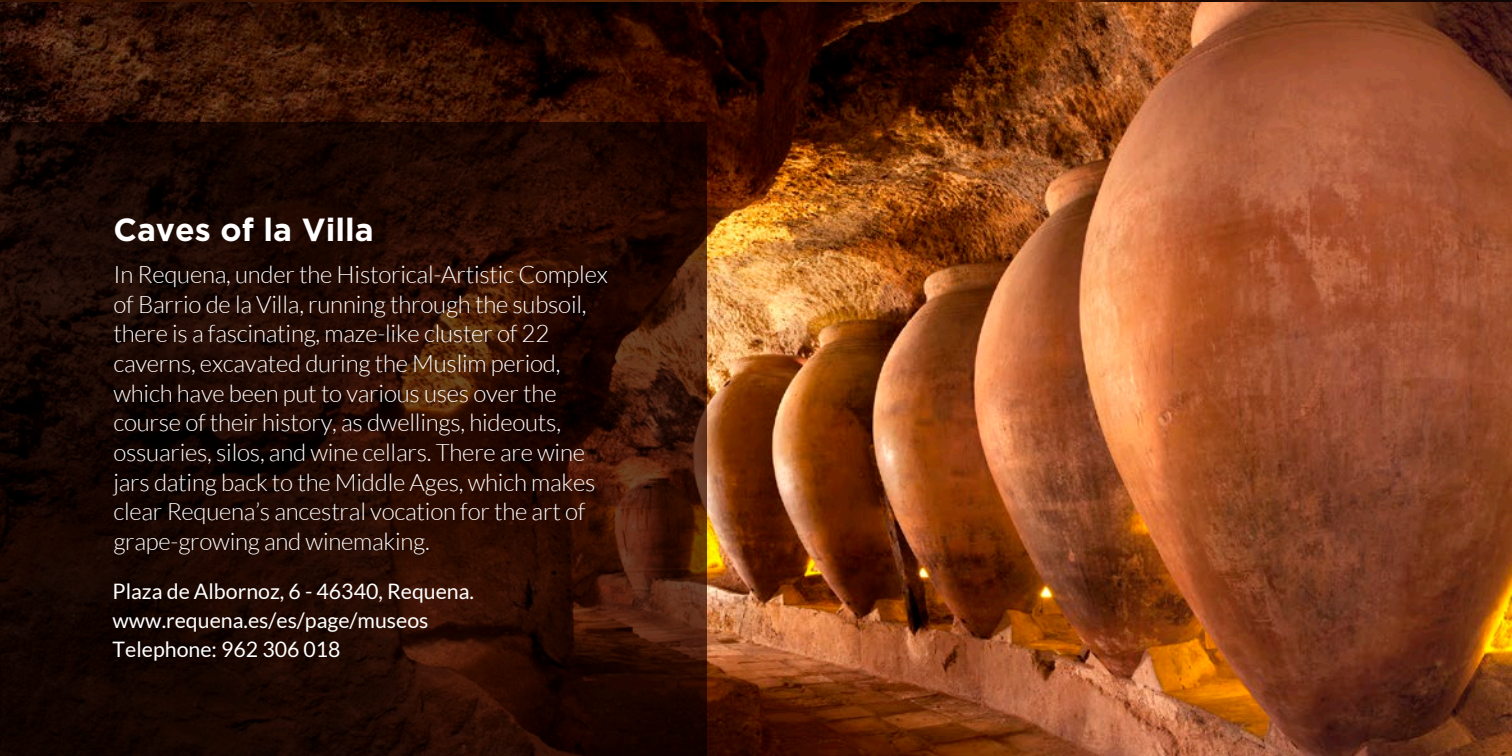
If you wish to visit the wine cellars, you must make reservations in advance with the Utiel Tourist Office, by telephone at: 962 170 222, or by email: turismo@utiel.es. The office is open to the public from Wednesday to Sunday, mornings 10 a.m. - 2 p.m., and in the afternoons 5 p.m. - 8 p.m.



Caves of la Villa

In Requena, under the Historical-Artistic Complex of Barrio de la Villa, running through the subsoil, there is a fascinating, maze-like cluster of 22 caverns, excavated during the Muslim period, which have been put to various uses over the course of their history, as dwellings, hideouts, ossuaries, silos, and wine cellars. There are wine jars dating back to the Middle Ages, which makes clear Requena's ancestral vocation for the art of grape-growing and winemaking.

Plaza de Albornoz, 6 - 46340, Requena.
www.requena.es/es/page/museos
Telephone: 962 306 018



You won't want to miss

Palace of The Cid - Wine Museum

This museum illustrates the uniqueness of the wine, its region, and its history. Visual and didactic elements are used to make the exhibition more attractive and to engage visitors, while disseminating the culture and history of wine.

The building's layout sets out a route for guests to follow along through the phases of wine production. The visit to the trullos - our traditional wine tanks and access to the underground cellar start the journey along the wine list. The trip is rounded off with an exhibition of antique presses situated in the wine pressing area or *jaraiz*.

Tools for producing, storing, or transporting wine are on display in the stable and other rooms on the ground floor, together with an audio-visual display and model illustrating the inside of a regional winery at the beginning of the 20th century.

In the upper stories, an exhibition is dedicated to describing the region's unique geography and development of the wine trade among its people. Photographic images of the landscapes are combined with virtual renderings of the land and its people. An invitation for guests to take part in the expertise of this region and its grape-growing and wine production. From archaeological remains to industrial tools, passing through the documents most significant for the modern layout of La Villa de Requena, visitors can explore in depth the memory that wine has left behind in Requena and its region.

Calle Somera, 13 46340 Requena
www.requena.es/es/page/museos
Telephone: 962 303 281

Museum of Grape-Growing and Wine - Bodega Redonda

Visit this museum and you will explore the expertise of a fascinating industry with a fine tradition, where you will marvel at many different brands of wine from our Designation of Origin and the tools and devices that have been used to produce them over the years.

This is clearly one of the most unique attractions in Tierra Bobal and on the Utiel-Requena Wine Route and, moreover, since 1986 it has been the headquarters of the Regulatory Council of our Designation of Origin.

The Bodega Redonda houses collections of tools for tilling and cultivating the land, special equipment and implements from 19th-century wineries, photographs and a small exhibition dedicated to the liquor distilleries that had great social and economic importance in our region in the 19th century. These pieces have been donated generously by private individuals, and the museum continues to grow because many people continue to donate new items.

The Wine Museum "Bodega Redonda" in Utiel currently incorporates a workshop for the senses (a collection of 22 aromatic bells to discover the fragrances of wine).

Calle Sevilla, 12 46300 Utiel
www.utiel.es/es/content/lugares-de-interes
Telephone: 962 171 062



The Archaeology of Wine

Las Pilillas

(Iberian wine presses, thousands of years of grape-growing tradition)

An archaeological site of the Iberian culture from the 6th century B.C. It has been restored, providing us with information about the start of culture of wine in Tierra Bobal. This is Spain's oldest commercial wine production centre. It is included in the "Wine in Iberia" candidacy to be considered World Heritage Site by the UNESCO.

On 25 November 2011, Las Pilillas de Requena was declared a Cultural Interest Property (BIC), and it is an exceptionally valuable historic heritage.

These wine presses, unique in the world, bear witness to how the custom of consuming wine began on the Peninsula when Iberian culture, one of the Mediterranean's great ancient civilizations, was just beginning.

Thanks to these wine presses, today we understand how grapevines and wine have shaped the landscape of our region, our way of working, trading and our worldview for more than 2,500 years.

Los Duques, Requena



LAS PILLILLAS

To enjoy a virtual 360° guided tour, just scan this code QR.

Bobal Experiences

Wine tasting, rafting, airplane rides, historical tours... You decide how to enjoy Tierra Bobal. To find out more about the experiences that our region offers you, scan the QR code, and query the information that you need.



Where to stay and where to eat



If you travel to Tierra Bobal, you will feel a part of it even though you are from somewhere else.



WHERE TO STAY

You can view all the options for accommodations in Tierra Bobal by scanning this QR code.



WHERE TO EAT

You can view all the options for restaurants in Tierra Bobal by scanning this QR code.



Tourist offices and interpretation centres

Tourist Office of Requena

turismorequena.es/es/page/tourist-info

Telephone: 962 303 851

Tourist Office of Utiel

www.utiel.es/pagina/utiel-turismo-0

Telephone: 962 170 222

Cultural Interpretation Centre El Molón

tierrabobal.es/es/espacios-culturales/centro-de-interpretacion-cultural-el-molon.html

Telephone: 962 181 006

The Information Centre and the management office of the Cabriel Gorges Nature Park

parquesnaturales.gva.es/es/web/pn-hoces-del-cabriel/centro-de-interpretacion

Telephone: 963 189 222 / 639 202 112

Information Office of the Chera Nature Park

Telephone: 961 839 610 / 606 857 028

Email: parque_cherasotdechera@gva.es

FOR SOPHISTICATED TOURISTS

We want to be the destination chosen by people who want to get to know us. Who want to wake up to the crowing of the rooster and knock on our door so that we can lend them a hand. We want to show them how we work the land and take them up into the mountains, on foot or bicycle. People who get out in the fresh air in summer and lunch on sausages roasted on a campfire made of grape-vine branches. Who learn how our wine is made and then enjoy a glass afterwards. Who talk to us, who ask us about our way of life and why we are the way we are. We want our region to leave its mark on them. And we want to find out where they are from and how they feel, that their visit can make us better. We want peaceful, sustainable tourism. We have long been a stop on travel routes and would like to continue to serve as a place for exchanges, chosen by engaged and sophisticated tourists who regard us with respect, just as we regard them.



You will find more information on our website: tierrabobal.es