

# CASA MORERO

## Tempranillo Bobal

A lively and appealing wine in a traditional style, attractively rounded and well balanced, with lovely raspberry and blackberry notes that linger on the tongue.

**Colour** : Red

**Varietals** : 50% Tempranillo, 50% Bobal

**Origin** : Spain

**Region** : DOP Utiel Requena

**Vintage** : 2016

**Alcohol%** : 12,5%

**Bottle** : 0,75L

**Food pairings** : Fits perfectly with tapas, chicken, pasta and salads



# CASA MORERO

## Roble

Harvested by hand, this complex wine shows an exceptional intensity with a charming fruity and oaky character, smooth and silky on the palate.

<b>Colour</b>	: Red
<b>Varietals</b>	: 100% Bobal
<b>Origin</b>	: Spain
<b>Region</b>	: DOP Utiel Requena
<b>Vintage</b>	: 2016
<b>Alcohol%</b>	: 12,5%
<b>Bottle</b>	: 0,75L
<b>Food pairings</b>	: Delicious with steak tartare, risotto and couscous



# CASA MORERO

## Crianza

A sensual fresh and fruity wine. This full-bodied wine exudes aromas of ripe fruit, plums and red berries with elegant toasty and minty flavors.

**Colour** : Red.

**Varietals** : 70% Tempranillo, 20% Bobal, 10% Garnacha

**Origin** : Spain

**Region** : DOP Utiel Requena

**Vintage** : 2014

**Alcohol%** : 12,5%

**Bottle** : 0,75L

**Food pairings** : Roast chicken, pasta Bolognese and cheese



# CASA MORERO

## Reserva

Voluptuous fruit and notes of toast and fresh mint give this generous, high-quality wine its beautiful complexity.

<b>Colour</b>	: Red.
<b>Varietals</b>	: 60% Bobal, 25% Tempranillo, 10% Cabernet Sauvignon, 5% Garnacha
<b>Origin</b>	: France
<b>Region</b>	: Pays d'Oc IGP
<b>Vintage</b>	: 2013
<b>Alcohol%</b>	: 13,5%
<b>Bottle</b>	: 0,75L
<b>Food pairings</b>	: Matches perfectly with meat, stews and mature cheeses

