OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Barahonda Campo Arriba Old Vines







Señorio de Barahonda, the oldest winery in the Yecla DO region, began around 1850 with Pedro Candela Soriano's local wine production. Its official history started in 1925 when Antonio Candela García inherited a small production facility. Today, his sons, Antonio and Alfredo, manage the winery and family estates.

From a local venture to a respected modern winery, Barahonda's quality wines are now internationally recognized. The Candela family's expertise in winemaking has been passed down through four generations.

The winery's 340 hectares (840 acres) are planted on sandy limestone soils and farmed organically, with Monastrell vines enduring the region's harsh climate. Winemakers Augustin Carrion and Araceli Gonzalez Martinez highlight the potential of Monastrell, which thrives in Yecla's Mediterranean climate, similar to France's Châteauneuf-du-Pape.

Barahonda's commitment to traditional and organic practices underscores the exceptional quality of their wines, reflecting the Candela family's long-standing passion for winemaking.

WHAT MAKES THIS WINE UNIQUE?: Campo Arriba stands out as the northernmost and highest vineyard in the Yecla region, situated between 700-800 meters (2,300-2,625 feet) in altitude. This elevated location, coupled with significant diurnal temperature variation, ensures that the grapes mature more slowly, developing exceptional depth and complexity. The unique conditions of Campo Arriba contribute to the wine's distinctive character and superior quality.

RATING HISTORY: 2022 95D, 92WE, 91JS; 2021 91D, 91JS; 2020 92JS; 2019 92JS; 2018 92JS, 90VM; 2017 91JS; 2016 91JS; 2014 93WA

GRAPE: 70% Monastrell, 20% Syrah, 10% Garnacha Tintorera. Organically grown vines planted from 1987-1992. Tended in 70% limestone and 30% sand soils at 750m (2,460ft) elevation. This wine is vegan.

PAIRING SUGGESTIONS: Pasta with meat sauce, mushrooms, cured cheeses, red meats, legumes, and cured ham

VINIFICATION AND AGING: Fermentation takes places in stainless steel tanks for 15 days. Then the wine is aged in French oak barrels for 8 months

LOCATION, SOIL, CLIMATE: 70% limestone and 30% sandy soils at 750m (2,460ft) elevation

TASTING NOTES Blackberries, blueberries, acacia flowers, and chalky minerality dominate the aromatics and flavors. It is full-bodied, the price is absurdly low for a wine of this quality, and I suspect it can age nicely for another 5-6 years, although its true value is its exuberance, fruit purity and density.

ALCOHOL CONTENT: 14.5%

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