OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Casa del Capitán Monastrell







The Candela family know their way around the Yecla DO and its native grapes, having founded Señorío de Barahonda in 1925 and handing down their artisan spirit through four generations. They live with the conviction that good wine is made in the vineyard, and their estate is farmed accordingly. Their 340 hectares (840 acres) are planted on sandy limestone soils and farmed organically, using no additional irrigation despite the extremely dry climate. This wine combines the powerful Monastrell grape with the spicy, soft tannins of Syrah. The Candela family established the bodega in 1925. Winemakers Agustín Carrión and Araceli González Martínez are key figures who have shown the potential of Monastrell in Yecla. Monastrell is better known as Mourvédre in France's Chateauneuf-du-Pape appellation, where the terroir and climate are similar to Yecla. Both regions have a Mediterranean climate with warm days and nights. Located in the warmer southeast part of Spain, Yecla is one of the country's oldest wine regions, with a rich history that dates back to the 6th Century. In recent years, the astounding rediscovery of Yecla by American journalists and consumers has prompted international acclaim for wines based on Monastrell. Native to Spain, Monastrell was brought to France around the 5-6th Century.

WHAT MAKES THIS WINE UNIQUE?: Casa del Capitán captures the pure, fruit-driven character of high-altitude, ungrafted Monastrell from Yecla. Aged briefly in French oak, it balances freshness and texture while preserving varietal integrity. Its bright acidity and silky palate make it a vivid expression of the region's potential.

RATING HISTORY: 2023 94VM, 92JS; 2022 93JS, 92WE, 90VM

GRAPE: 100% Monastrell. The grapes are grown on soil that is 90% limestone, and 10% sand.

PAIRING SUGGESTIONS: Best served slightly chilled at 9ºC, this wine pairs well with red meats, cured cheeses, hearty meat-based stews, and mildly spicy dishes.

VINIFICATION AND AGING: Casa del Capitán Monastrell is made from 100% ungrafted vines, fermented in open stainless steel tanks for 20 days. It undergoes malolactic fermentation and ages for 7 months in French oak barrels. This approach preserves fresh red fruit while adding subtle oak complexity and structure.

LOCATION, SOIL, CLIMATE: The vineyards lie in Yecla DO's Campo Arriba district at 713m elevation, a cooler zone than nearby Jumilla. Soils are limestone and chalk with clay and gravel subsoils, low in nutrients, producing low-yield, concentrated fruit. The Mediterranean climate has Continental influence from the altitude, with sea proximity moderating the sunny, arid conditions and delivering nearly 3,900 hours of annual sunlight.

TASTING NOTES Casa del Capitán Monastrell opens with vibrant aromas of cherries and raspberries, showing the expressive fruit character typical of high-altitude Monastrell. Light notes of oak emerge in the background, a result of its brief time in French barrels. On the palate, the wine offers a smooth entry and bright acidity, creating a fresh and balanced profile. The mouthfeel is silky and round, with flavors of ripe red fruit layered with subtle hints of oak.

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437019770730