

OLÉ & OBRIGADO

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Barahonda Monastrell



The Candela family, with their deep knowledge of the Yecla DO and its native grapes, founded Señorío de Barahonda in 1925 and have maintained their artisan tradition through four generations. They firmly believe that exceptional wine begins in the vineyard, which is reflected in their organic farming practices. Their 340 hectares (840 acres) of vineyards are planted in sandy and clay soils and are cultivated without additional irrigation, despite the region's extremely dry climate.

This wine is crafted from 100% Monastrell grapes. Winemakers Araceli González and Agustín Carrión have showcased Monastrell's potential in Yecla. Known as Mourvèdre in France's Châteauneuf-du-Pape, Monastrell shares a similar terroir and climate with Yecla, both benefiting from a Mediterranean climate with warm days and nights.

Yecla, one of Spain's oldest wine regions, has a rich history dating back to the 6th century. Recent rediscovery and acclaim of Yecla wines by American journalists and consumers have highlighted the exceptional qualities of Monastrell. Native to Spain, Monastrell was introduced to France around the 5th or 6th century.

WHAT MAKES THIS WINE UNIQUE?: This wine is made exclusively from estate-owned grapes and is 100% un-oaked, making it one of the few pure Monastrell wines from Yecla. Unlike the typical practice in Yecla, where Monastrell is blended with other varieties, this wine showcases the distinct character of Monastrell on its own. The high-altitude vineyards, contribute to its delicate, almost floral profile, setting it apart from other Monastrell wines that often display more robust, animal or barnyard notes.

RATING HISTORY: 2023 91WE; 2022 90JS; 2015 90VM; 2011 91WA

GRAPE: 100% Monastrell. Vines planted from 1970 - 1980. Tended in 70% sand 30% clay soil at 713m (2,339 ft) elevation in the Campo Abajo subregion. This wine is vegan certified.

PAIRING SUGGESTIONS: This wine pairs beautifully with a range of dishes such as sweet or savory veal and pork sausages, Cuban "Ropa Vieja," beef or pork empanadas, and Mexican chicken mole poblano. Its structure and depth also make it an excellent match for hearty fare like beef or lamb stew, roasted meats, and aged cheeses such as Gouda or Cheddar.

VINIFICATION AND AGING: The vinification process begins with hand-harvesting the finest bunches in the cool, early morning hours. Selected grapes are gently crushed, and whole clusters are macerated at cool temperatures in stainless steel tanks. Both skins and stems are macerated before and after fermentation, totaling 15 days. Malolactic fermentation occurs in stainless steel tanks. The wine then rests in these tanks for 5 months, allowing it to be clarified, stabilized, and prepared for bottling.

PRODUCTION: 50,000 bottles

LOCATION, SOIL, CLIMATE: The vineyards are located in the Campo Abajo district of Yecla, Murcia, in southeastern Spain, at an elevation of 500 meters (1,640 ft). Monastrell, the most planted grape here and the second most planted red grape in Spain, thrives in Yecla's cooler temperatures and higher altitude, producing brighter, more aromatic wines. The region's sandy and clay soils are low in organic matter but provide good drainage and retain water, which supports vine health in the arid climate. With an average temperature of 66°F from May to October and only 13 inches of annual rainfall, the Mediterranean climate, with a hint of Continental influence, contributes to the wine's concentration and complexity.

TASTING NOTES Deep ruby color. The nose reveals spice- and mineral-accented aromas of blackberry and cherry, with nuances of cola and candied flowers. On the palate, it is sweet and seamless, featuring concentrated dark fruit and spice cake flavors, along with hints of lavender pastille and licorice. The finish is persistent and resonant, marked by enduring spiciness and a solid punch. Youthful, chewy tannins provide structure and grip.

ALCOHOL CONTENT: 14.5%

UPC CODE: 810411010730

