OLÉ & OBRIGADO
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Barahonda Zona Zepa



Zona Zepa is a single-vineyard wine produced by Señorio de Barahonda, the oldest winery in the Yecla DO region. The name ‘Zona Zepa’ refers to a government-delimited zone in the area where wildlife is protected. Made in miniscule quantities (1,400 bottles), Zona Zepa is a wine made from pre-phylloxera Monastrell vines planted in 1940. Organically grown grapes produce a wine of extreme purity and balance. With incredible precision, the wine expresses the dried wild herb aromas one can smell in this vineyard, along with dried thyme, oregano and licorice. Zona Zepa communicates a very clean, profound expression of Monastrell. The Candela family established the bodega in 1925. Winemaker Agustín Carrión is one of the key figures whose work has shown the potential of the Monastrell grape in Yecla. Monastrell is better known as Mourvèdre in France’s Châteauneuf-du-Pape appellation, where the terroir and climate are similar to Yecla; however, the grape is native to Spain. 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.

WHAT MAKES THIS WINE UNIQUE?: Only one barrel of this wine is produced, sourced from a single, organically farmed vineyard planted in 1940. Located in the highest elevation area of Yecla, the vineyard's limestone and gravel soils provide a unique terroir. The grapes come from 100% pre-phylloxera Monastrell vines, which produce a remarkably low yield of just 0.9 hectoliters per hectare.

RATING HISTORY: 2020 93WE; 2014 90WS, 91JS



GRAPE: This wine is made from 100% Monastrell, sourced from head-pruned vines planted in 1940 and dry-farmed without irrigation. Situated at 780 meters (2,559 ft.) in Yecla's Campo Arriba district, the vineyard benefits from ideal elevation. This wine is vegan.

PAIRING SUGGESTIONS: Zona Zepa pairs beautifully with cured meats like bacon and ham, rich game meats such as venison and boar, and hearty red meat stews. It also complements aged cheeses and Iberian products, with chocolate as an adventurous pairing. This wine’s versatility makes it ideal for any occasion, from special dinners to casual gatherings.



VINIFICATION AND AGING: The process begins with a cool-morning harvest, followed by careful selection. Whole clusters are chilled at 50°F for 24 hours before being de-stemmed, crushed, and fermented in open-topped tanks. After fermentation, the wine undergoes extended maceration in 500L French oak barrels, where it ages for at least 20 months. During this period, periodic lees stirring (bâtonnage) enhances texture. The wine’s distinctive character reflects the legacy of these very-old vineyards and traditional winemaking techniques.

LOCATION, SOIL, CLIMATE: The vineyards are located in northeast Murcia’s Campo Arriba district in Yecla, where its vineyards thrive at 780 meters (2,559 feet) in a climate that blends Mediterranean and continental influences. The area’s limestone and chalk soils, with clay and gravel subsoils, provide essential water retention, supporting low-yield vines that produce concentrated, complex wines from small Monastrell berries. Yecla’s higher altitude keeps it cooler than neighboring regions and benefits from Mediterranean breezes that moderate the sunny, arid climate, with over 3,800 hours of sunshine per year. These conditions allow the Monastrell grape to develop its distinctive depth and intensity.

TASTING NOTES Zona Zepa presents a deep ruby color. Its aromatic profile is layered with ripe red berry notes, subtle balsamic hints of licorice, and toasted accents. On the palate, it is bold and structured, with a richness that showcases Monastrell at its fullest expression. Best served at 60°F (16°C) to enhance its depth, this wine takes you through the distinctive terroir of Yecla, making each sip a rewarding experience.

ALCOHOL CONTENT: 15%

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