

# Winery tours in Spain

April 2020

## YECLA Wine Route

The Yecla DO was granted in 1975 although wine has been produced in the area for thousands of years. The route goes through only one municipality with more than 6.000 hectares under cultivation. The wineries are exporting 95% of the production worldwide to over 40 countries.



### History

Phoenicians were trading in the area 1100 B.C. and Romans exported substantial quantities of wine from Spain throughout the Roman Empire. The main evidence is Via Augusta, the main Roman communications means passing by Yecla linking the Spanish territories to France and out to Rome. The Torrejones Roman Villa was also discovered in Yecla, on a major agricultural site. Other remains of that Roman era are in the Archaeological Museum. From the oldest written records, families of actual producers like the Candelas of Bodega Barahonda were selling wine in the middle of the 19th century.

### Varieties cultivated

The predominant variety is Monastrell, but the wines are made from mixtures of other grapes, for the reds : Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Garnacha Tinta, Garnacha Tintero and Petit Verdot; for the whites: Macabeo, Airen, Merseguera, Malvasia, Chardonnay, Moscatel de Grano Menudo and Sauvignon Blanco. All these cultivated varieties enable the oenologists working in the bodegas to produce a wide variety of wines at prices suiting all pockets.

## Bodega Barahonda

The family owned winery was founded in 1925 by Antonio Candela García. The intimate knowledge of the soil, vines and climate transmitted to his sons over four generations, leads to the actual production of balanced and expressive wines full of colour and flavour. As the Barahonda logo proclaims, their wines are linked to the field that has up to hundred years old vines, where the grapes are raised carefully. The complex quality wines reflect their personality and achieve every year prizes, awards and high scores by the best wine critics in the world.

### The Vineyards of Yecla D.O.

The cultivated area of 6000 hectares is sitting on the edge of the Cordillera Subbética mountain, 80 km inland from the coast on the edge of the hot, dry interior of Central Spain. There are two distinct areas, Campo Arriba= High Field at 800m ( 2525 feet) above the sea level and Campo Abajo= Low Field 400m (1312 feet) above the sea level.

Campo Arriba vineyards are spread across different parcels in the North of Yecla. The soil is composed of 80% limestone, 5% sand and 15% clay.

Campo Abajo vineyards' soil is composed of 30% limestone, 5% sand and 65% clay.

Temperatures fluctuate between -6°C in the winter months and +40°C in the summer, with diurnal variations and low rainfall. This climate combined with the varied soils, favour a slow ripening and concentration of flavour on wines with low yields, particularly for the most widely produced grape in the Barahonda armoury, the Monastrell. The vine puts down very deep roots and produces a gutsy deep wine which is fresh and packed with mouth-popping tannins when young and ages well in oak with plenty of potential for blending.

Bodega Barahonda owns 150 hectares of its own vines and buys grapes from a further 600 hectares, controlling the production in collaboration with agriculturalists farming the plots of both Campos. The Bodega grows additionally to the main Monastrell variety other grapes, for the reds : Merlot, Syrah, Cabernet Sauvignon, Tempranillo, Tintorera and Petit Verdot; for the whites : Verdejo, Macabeo and Airén. These different grapes are mixed with knowledge and experience to produce the following famous wines of Bodega Barahonda.

## Bodega Barahonda wine list:

- **Barahonda Organic**

Monastrell & Syrah, aged 6 months in French Oak

- **Campo Arriba Cepas Viejas 2014**

Garnacha Tintorera 10%, Monastrell 70%, Syrah 20% from older vines of Campo Arriba (700-900m). Aged 3 months in French Oak.

- **Carro 2015**

50% Monastrell, 50% Syrah, Tempranillo & Merlot from 30 years old vines

- **Heredad Candela Petit Verdot 2015**

100% Petit Verdot, 16 months aged in American oak. Full bodied, fruity, striking cherry red wine.

- **Summum 2014**

100% Monastrell, aged 16 months before blending with 90% American oak and 10% French oak aging. Intense toasted aroma and deep fruit body -> recommended for desserts. Limited production to 2050 bottles.

- **Barahonda Barrica 2013**

A blend of Monastrell & Syrah grapes. Long maceration at 25°C, aged 6 months in French oak, bottled and cellared for another 6 months. Strong cherry red colour, smooth, hint of light oak, refreshing autumn, fruit notes and lingering texture. Very palatable red, better at slightly warmer temperature 16-18°C. A good buy in its price bracket !

- **Zona Zepa 2011**

100% Monastrell. Wines are very mature, most of over 100 years old vines. Hand harvested in small casks of only 10kg, hand selected. Aged 20 months in French oak-> gives an intense deep red wine.

- **Barahonda Blanco 2015**

100% Verdejo, yields a striking clear white wine with green & citrus notes. Best served with fish and seafood.

- **Barahonda Crianza 2015**

Produced from 50-55 years old Monastrell vines and 20-25 years old Syrah & Petit Verdot vines. Aged 12 months in American and French oak.

- **Tranco 2014**

Monastrell & Cabernet Sauvignon, which is aged separately 3 months in American & French oak barrels.

- **Barahonda Monastrell 2015**

100% Monastrell, young and unaged in oak.

- **Heredad Candela Monastrell 2014**

100% Monastrell grapes from vineyards older than 60 years and grown in dry climates conditions. Aging 9 months in 500 Liters French barrels.

- **Campo Arriba 2013**

Monastrell, Syrah & Tintorera. Aged 3 months in French oak barrels.