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DRINKS TO THE WORLD

BARAHONDA TINTO BARRICA



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The Spanish region of Yecla, in the southeast of the country, is one of only 3 wine regions in the world where the focus is on Monastrell, aka Mouvedre; the others being nearby Jumilla and Bandol in Provence. The largely sandy soil and high altitude means that this is one of the only European wine regions to avoid total devastation from Phylloxera, with many vineyards still planted on original pre-phylloxera rootstocks. The high altitude of the vineyards allows the hot summer days to be tempered by cold nights, giving wines which balance richness with refreshing acidity The Candela family have been making wine since the 1850s and established the Barahonda winery in 2003. They work with an organic philosophy, with vines planted between 500 and 900 metres above sea level, working with techniques such as pheromone boxes in the vineyards to eliminate insect damage, while dry climate and altitude greatly reduces the potential for mildew and rot. This is a medium-bodied organic blend of Monastrell and Syrahfrom 45 year old vines, aged in barrel for extra complexity. Perfumed bramble fruits, pepper and violet notes, a touch of meaty spice and gently grippy tannins balanced with fine acidity

