



# Yecla

## Bodegas Señorío de Barahonda Winery Info Sheet



**Proprietor:** Señorío de Barahonda owned by the Candela Family was founded in 1925 owning 840 acres of vineyards in the town of Yecla within the province of Murcia.

**Winemaker / Vineyard Manager:** Araceli Gonzalez Martinez and Blanca Garcia Perez.

**Location:** Zone 8 at altitude 2,339 ft. in the town of Yecla, north east of Jumilla. Monastrell (Mourvèdre in France, Mataró in Italy and the New World) the most widely planted grape in this zone and Spain's second most important red grape after Garnacha (Grenache). Yecla at a higher latitude and altitude than Jumilla, making these wines fresher and more aromatic due to cooler temperatures.

**Wines made:** Barahonda Tinto, Barahonda Barrica and Carro Tinto.

**Climate:** Mediterranean (Zone 8) hot days and moderate nights with temperatures averaging 66° F. with low rates of rainfall at 8.2 inches from April to October. Yecla is cooler than Jumilla and Alicante also in zone 8 and La Mancha in zone 7. The proximity to the Mediterranean Sea has the affect of moderating temperatures due to the cooling sea breezes. This area is very dry with 3,893 hours of sun exposure and low levels of rainfall, producing grapes that are rich in sugar with medium to low levels of acidity.

**Soil:** Barahonda vineyards are composed of limestone and chalk topsoil with clay and gravel subsoil, containing 1/2% of organic matter. They are deep and well drained and the beneficial water retaining clay subsoil is essential for the health of vine in such an arid climate. Due to poor fertility yields are naturally low — 4lbs. (2 kg) per vine, producing smaller berries with higher skin to juice ratio. Both limestone and chalk have a high pH content decreasing acidity mitigated by these older vine root systems that penetrate deeply into the lower pH subsoil hence the wines have balancing acidity.

**What makes Señorío de Barahonda unique?:** 1) Among the oldest Monastrell vineyards in Spain. 2) Founded in 1925, Barahonda is the oldest winery amongst 7 in the region. 3) All vineyards are estate family owned. 4) Barahonda major ambition is to reveal the great potential of wines made with 100% Monastrell. The Bellum project is one of the first steps towards achieving this goal.



There are 15,074 acres of vineyard land in Yecla.



Barahonda Monastrell Vineyard

**Grape Origin:** the Monastrell grape is most certainly Spanish. Known as Mourvèdre in France and Mataró in the New World, the names are most likely derived from the port towns of Murviedro in Valencia and Mataró, near Barcelona respectively.

**Grape Features:** Monastrell is a small size berry, sweet, thick skinned, high in alcohol, tannins, flavorful when young and well capable of ageing. Ripens late in the season requiring many hours of sun exposure and little rainfall to ripen fully.

### BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
BARAHONDA	500	15-120	MONASTRELL	GRAVEL / LIMESTONE	450 FT	FLAT
BARAHONDA	27 / 10	15	MERLOT / TEMPRANILLO	GRAVEL / LIMESTONE	450 FT	FLAT
BARAHONDA	64	13	CABERNET S.	GRAVEL / LIMESTONE	450 FT	FLAT
BARAHONDA	86	10	SYRAH / PETIT VERDOT	GRAVEL / LIMESTONE	450 FT	FLAT
BARAHONDA	12	23	MACABEO	GRAVEL / LIMESTONE	450 FT	FLAT
NEWLY PLANTED	135	2	SYRAH / MERLOT / TEMPRANILLO	GRAVEL / LIMESTONE	450 FT	FLAT
TOTAL	840		MONASTRELL (59%), MERLOT / TEMPRANILLO (4%), CABERNET (9%), SYRAH / PETIT VERDOT (10%), MACABEO (2%), NEW PLANTING (16%)			



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## Bodegas Señorío de Barahonda



**Name of Wine:** Carro 2005

**Producer:** Señorío de Barahonda

**DO:** Yecla (Zone # 8)

**Grapes:** 50% Monastrell, 20% Syrah, 20% Temp, 10% Merlot

**Production:** 10,000 Cases made – 6,000 for the U.S.

**Wine Maker:** Araceli G. Martinez

**Ageing:** None

**Tasting Notes:**

### Carro 2004 Parker **89 pts**

There are 6,000 cases of the 2004 Carro, a tank-fermented and aged, un-oaked blend of 50% Mourvedre, 20% Syrah, 20% Tempranillo, and 10% Merlot. It reveals terrific fruit intensity, copious black cherries and wild mountain berries, and notions of licorice, flowers, roasted meats, and chocolate. With supple tannin, low acidity, and abundant fruit, it is a joy to drink as well as a **spectacular value**. Consume it over the next 12-18 months. **This estate is one of the top discoveries of all my tastings. June 2005**



**Name of Wine:** Barahonda Tinto 2005

**Producer:** Señorío de Barahonda

**DO:** Monastrell (Zone # 8)

**Grapes:** 100% Monastrell

**Production:** 4,160 Cases made – 1,500 for the U.S.

**Wine Maker:** Araceli G. Martinez

**Ageing:** None

**Notes:**

### Barahonda Tinto 2005 IWC **88 pts**

Medium red. Smoky, meaty aromas of raspberry and wild strawberry, with a mineral accent. Fresh and silky on the palate, with medium weight and sweet red berry flavors. No tannins here, just sweet, supple, delineated red fruit flavors with an intensity rarely found at this price. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings.

2004 Vintage: 90 pts by Robert Parker June 2005



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## Bodegas Señorío de Barahonda



**Name of Wine:** Barahonda Barrica 2004  
**Producer:** Señorío de Barahonda  
**DO:** Yecla (Zone # 8)  
**Grapes:** 70% Monastrell, 30% Cab.  
**Production:** 7,500 Cases made – 2,500 for the U.S.  
**Wine Maker:** Araceli G. Martinez  
**Ageing:** 6 Months in French and American Oak  
**Notes:**



**Name of Wine:** Heredad de Candela 2005  
**Producer:** Señorío de Barahonda  
**DO:** Yecla (Zone # 8)  
**Grapes:** 100% Monastrell  
**Production:** 1,500 Cases made – 750 for the U.S.  
**Wine Maker:** Araceli G. Martinez  
**Ageing:** 9 Months in new French oak (500 lit)  
**Notes:**