



Yecla

Señorío de Barahonda - BELLUM

Winery Info Sheet



Proprietor: Bellum is a joint venture between the Candela Family, Emili Esteve, Michael Martin, Alberto Orte and Patrick Mata. The *Bellum project started in 2002 with the main goal of showing the true potential of wines made from 100% Monastrell grapes from this area of Spain.

Winemaker / Vineyard Manager: Emili Esteve and Araceli Gonzalez.

Location: Located in Zone 8 at an altitude of 2,339 ft., in the town of Yecla north east of Jumilla. The vineyards of Bellum are located in the *Monte Arriba sub-region of Yecla*, at higher altitude, greater planting density of old Monastrell vines and steeper vineyards. Monastrell is the most widely planted grape in this zone (known as Mourvèdre in France, Mataró in Italy and the New World.) and is Spain's second most important red grape after Garnacha (Grenache).

Wines made: Bellum Providencia, Bellum el Principio, Bellum el Remate Late Harvest, and Bellum la Victoria.

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

Soil: *Vineyards of Bellum are composed of a topsoil limestone and chalk and a subsoil of clay and gravel with 0.5% of organic matter.* These slopes are steep, deep and well drained and the clay subsoil provides good water retention, essential in this arid climate. The soils infertility reduces the yields per vine to 3 pounds (1.5kg) of grapes, resulting in smaller berries with higher concentration of fruit skin to juice ratio. The vines chosen for Bellum are among the oldest parcels of Monastrell within the Barahonda vineyards, possessing a deep root system that reaches down to clay and gravel subsoil. The low sub-soil pH levels provide higher acidity with greater freshness in the wines.

What makes Bellum unique? 1) Among the 840 acres owned by the Candela family, Bellum wines are made from the 14 finest acres of vineyard land. 2) Low yielding old Monastrell vines, 3) The grapes of each parcel are vinified separately to keep the personality of each wine clearly distinct.



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



Monastrell is the second most important Spanish red grape after Garnacha.



Alberto Orte (right), Emili Esteve and Michael Martin next to the shrine of Barahonda.

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
PROVIDENCIA	4	50+	MONASTRELL	LIMESTONE / CHALK	2,239 FT	STEEP
EL PRINCIPIO	5	60-85	MONASTRELL (YIELDS 1.5 KG)	CLAY / GRAVEL / LIMESTONE	2,239 FT	STEEP
EL REMATE	2.5	85-90	MONASTRELL (YIELDS 1.5 KG)	GRAVEL / LIMESTONE	2,239 FT	STEEP
LA VICTORIA	2.5	100+	MONASTRELL PRIFELOXERA	GRAVEL / LIMESTONE / CLAY	2,239 FT	STEEP



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Bodegas Señorío de Barahonda



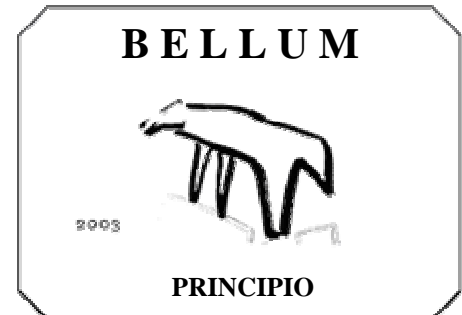
Name of Wine: Bellum Providencia 2004
Producer: Bellum - Señorío de Barahonda
DO: Monastrell (Zone # 8)
Grapes: 100% Monastrell (85 - 90 Year Old Vines)
Production: 800 Cases made – 700 for the U.S.
Wine Maker: Emili Esteve
Ageing: 8 Months in French oak Barrels
Notes:

Bellum Providencia 2004 IWC 89 pts

Dark red. Powerful scents of cherry, graphite, gingerbread and oak spice. Vibrant and nicely focused, with tangy red berry and cherry flavor supported by gentle acids and light tannins. An elegant, nicely concentrated midweight from very old vines. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2003 Vintage: 93 pts by Robert Parker June 2005



Name of Wine: Bellum el Principio 2005
Producer: Bellum - Señorío de Barahonda
DO: Yecla (Zone # 8)
Grapes: 100% Monastrell (85 - 90 Year Old Vines)
Production: 800 Cases made – 700 Cases made.
Wine Maker: Emili Esteve
Ageing: 8 Months in French oak Barrels
Notes:

Bellum el Principio 2005 IWC 90 pts

(From vines between 85 and 90 years of age) Deep red color. A high-pitched floral nuance accents bright strawberry and redcurrant aromas, with the nose complicated by hints of pepper and baking spices. Suave and silky in texture, with vibrant, sharply focused red fruit flavors, medium weight and gentle tannins. Finishes with chewy, ripe red fruits and a lingering mineral quality. IWC by Josh Reynolds Sept/Oct 2006



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Bodegas Señorío de Barahonda



Name of Wine: Bellum Remate Late Harvest 2004

Producer: Bellum - Señorío de Barahonda

DO: Yecla (Zone # 8)

Grapes: 100% Monastrell (85 - 90 Year Old Vines)

Production: 300 Cases made – 200 Cases made.

Wine Maker: Emili Esteve

Ageing: 8 Months in French oak Barrels

Notes:

Bellum el Remate 2004 IWC **91 pts**

(late-harvested Monastrell) Inky ruby. Ripe raspberry, blackberry, gingerbread and cola on the nose, with notes of minerals and succulent herbs. Deep and fresh in the mouth, with impressive lift and focus to the sweet berry flavors. Finishes spicy and bright, with lingering blackberry and boysenberry flavors. IWC by Josh Raynolds Sept/Oct 2006

Previous Ratings:

2003 Vintage: 93 pts by Robert Parker June 2005