

Casa del Capitán Monastrell



The Candela family know their way around the Yecla DO and its native grapes, having founded Señorío de Barahonda in 1925 and handing down their artisan spirit through four generations. They live with the conviction that good wine is made in the vineyard, and their estate is farmed accordingly. Their 340 hectares (840 acres) are planted on sandy limestone soils and farmed organically, using no additional irrigation despite the extremely dry climate. This wine combines the powerful Monastrell grape with the spicy, soft tannins of Syrah. The Candela family established the bodega in 1925. Winemakers Agustín Carrión and Araceli González Martínez are key figures who have shown the potential of Monastrell in Yecla. Monastrell is better known as Mourvèdre in France's Chateauneuf-du-Pape appellation, where the terroir and climate are similar to Yecla. Both regions have a Mediterranean climate with warm days and nights. 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. Native to Spain, Monastrell was brought to France around the 5-6th Century.

GRAPE: 100% Monastrell

VINIFICATION AND AGING: The Monastrell vines, including some over 100 years old from Pie Franco vineyards, thrive in the high-altitude, Mediterranean-continental climate of Yecla, producing wines that undergo fermentation in open stainless steel tanks for 20 days before aging for seven months in French oak barrels.