Barahonda
Carro Tinto

The Facts

COUNTRY: Spain
REGION: Murcia
APPELLATION: Yecla

The Story

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.

The Adjectives

OVERALL: Bright and Spicy
AROMAS / FLAVORS: Cherry and licorice are complemented by a suggestion of dark chocolate, and a smoky nuance
MOUTHFEEL: Juicy and spice-tinged red

The Selling Points

PAIRINGS: Grilled cheddar burgers with bacon, BBQ brisket or pulled pork and pressed Cajun chicken sandwiches

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