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WINE & SPIRITS WITH HEART & SOUL

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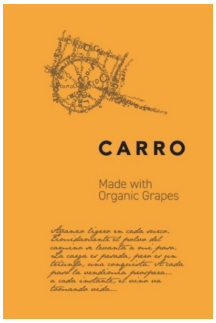
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Barahonda Carro







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 Mourvédre 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.

WHAT MAKES THIS WINE UNIQUE?: Limestone-rich soils and only estate-owned grapes. The amount of care and the quality of the grapes that go into Carro are unparalleled in the region and the same used for more exclusive Barahonda cuvées. 100% unoaked. Carro is made using a Rhone-like blend that balances the earthiness of Monastrell and makes it extremely approachable: a perfect bridge for new world wine lovers looking to dip their toe into Spanish wine.

RATING HISTORY: 2025 91VM; 2024 90WE "Best Buy"; 2021 90WE "Best Buy", 90JS; 2019 90JS, 90VM; 2018 90JS; 2016 90JS; 2015 90VN; 2014 90RP

GRAPE: 50% Monastrell, 25% Syrah, 25% Merlot. Vines planted since 1979. Tended in 80% clay and 20% sand soil at 713 m (2,339 ft) elevation. This wine is vegan.

PAIRING SUGGESTIONS: This unpretentious, juicy red will pair well with most any flavorful dish served on the backyard deck, at the beach or at a picnic. Grilled cheddar burgers with bacon, BBQ brisket or pulled pork and pressed Cajun chicken sandwiches all fit the bill.

VINIFICATION AND AGING: Each variety is harvested separately in small boxes during the cool morning hours, then destemmed and crushed. The skins soak with the juice for fourteen days with a low temperature during fermentation (about 25C or 77F) in order to extract more tannin from the skins. The varietal wines rest for three months in stainless steel tanks before the different grape varieties (Monastrell, Syrah, and Merlot) are blended prior to an additional 2-3 months of aging also in tanks before bottling.

LOCATION, SOIL, CLIMATE: The vineyards are located in the Campo Abajo subdistrict of DO Yecla, within the Murcia province of southeastern Spain. Yecla's altitude (2300+ ft.) makes it significantly cooler than neighboring DO Jumilla, and the resulting wines are more aromatic, with a fresh, easy-to-drink character. The area's soils are composed of limestone and chalk with deep clay and gravel subsoils, poor in organic matter but with good drainage. The clay subsoil retains water, essential for the health of the vine in this arid climate. Here, the extreme growing environment makes for low yields and smaller berries with a higher skin-to-juice ratio. For climate, the area's average temperature from May-October is 66F, with only 13 inches of rain per year. The Mediterranean Sea helps moderate the arid and sunny climate, which receives 3,893 hours of sunshine per year.

TASTING NOTES Lurid ruby. Aromas of cherry and licorice are complemented by a suggestion of dark chocolate, and a smoky nuance emerges slowly. Spice-tinged red and blue fruit flavors show very good depth as well as vivacity thanks to a spine of juicy acidity. Finishes quite long, with lingering spiciness, gentle tannins and an echo of sweet red fruit. -- Josh Reynolds

ALCOHOL CONTENT: 14.0%

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