OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Heredad de Candela

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?: Made from 100% Monastrell from head pruned, dry-farmed, organically grown vines planted between 1925 - 1935. Yields are miniscule (800 grams per vine, or 8.5 hectoliters/hectare). This wine offers the rare opportunity to try a true monovarietal Monastrell (also known as Mourvedre) unmatched even in its more famous Mediterranean homes, such as Bandol.

RATING HISTORY: 2021 90JS; 2020 91JS; 2019 93WE; 2016 92VM, 90JS; 2015 89JS; 2014 92VM

GRAPE: 100% Monastrell. Organically grown vines planted from 1925 - 1935. Tended in 90% limestone and 10% sand soil at 713 m (2,339 ft) elevation

PAIRING SUGGESTIONS: From pulled pork sandwiches to braised beef shoulder in wild mushroom reduction, this wine can dress up or down as required by the cuisine.

VINIFICATION AND AGING: Harvested by hand and put into a refrigerated container at 50F degrees overnight to retain optimally fresh aromatics and dark pigmentation. 80% of the bunches are de-stemmed and crushed, and the rest is macerated and fermented with the own stems. Fermentation takes place in open top small stainless steel tanks with daily pumping over to extract the flavor in the skins. Malolactic fermentation takes place in 500-liter French oak barrels with batonnage. The wine is aged for 12 months in 500-liter French oak barrels - 30% new oak and the rest is two year-old oak barrels.

LOCATION, SOIL, CLIMATE: The vineyards are located in the Yecla DO within Murcia in southeastern Spain. The vineyards are in the Campo Arriba district of Yecla, at 713 meters (2,339 ft.) elevation. Monastrell originally hails from this part of Spain. Yecla's high altitude actually makes it significantly cooler than neighboring 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 clay and gravel subsoils. Due to the low content of nutrients in the soil, the vines have low vigor and yields are only 2 kilograms (4.4 lbs.) of fruit per vine, which produces smaller berries with a higher skin-to-juice ratio. These grapes produce wines with greater concentration and complexity in aromas and palate flavors. The climate is Mediterranean with a light Continental influence due to the region's higher altitude. Proximity to the Mediterranean Sea helps moderate the arid and sunny climate. The area receives a high amount of sunshine per year (3,893 hours).

TASTING NOTES Inky ruby. Intense, smoke-accented aromas of blackberry, cherry liqueur, spice cake and vanilla, along with a powerful floral overtone. Plush and expansive in the mouth, offering surprisingly energetic dark fruit, violet pastille and cola flavors that pick up a smoky element with air. Closes on a sweet cherry note, showing impressive thrust, lingering florality and supple tannins that fold effortlessly into the energetic fruit. This is a really impressive wine for the region.

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-- Josh Reynolds.

ALCOHOL CONTENT: 15%

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