



CASA_{del}
CANTO

By Long Wines



CASA del
CANTO

Power and elegance in harmony

CASA DEL CANTO

DO YECLA

Monastrell that sings with a harmonious balance of power and elegance

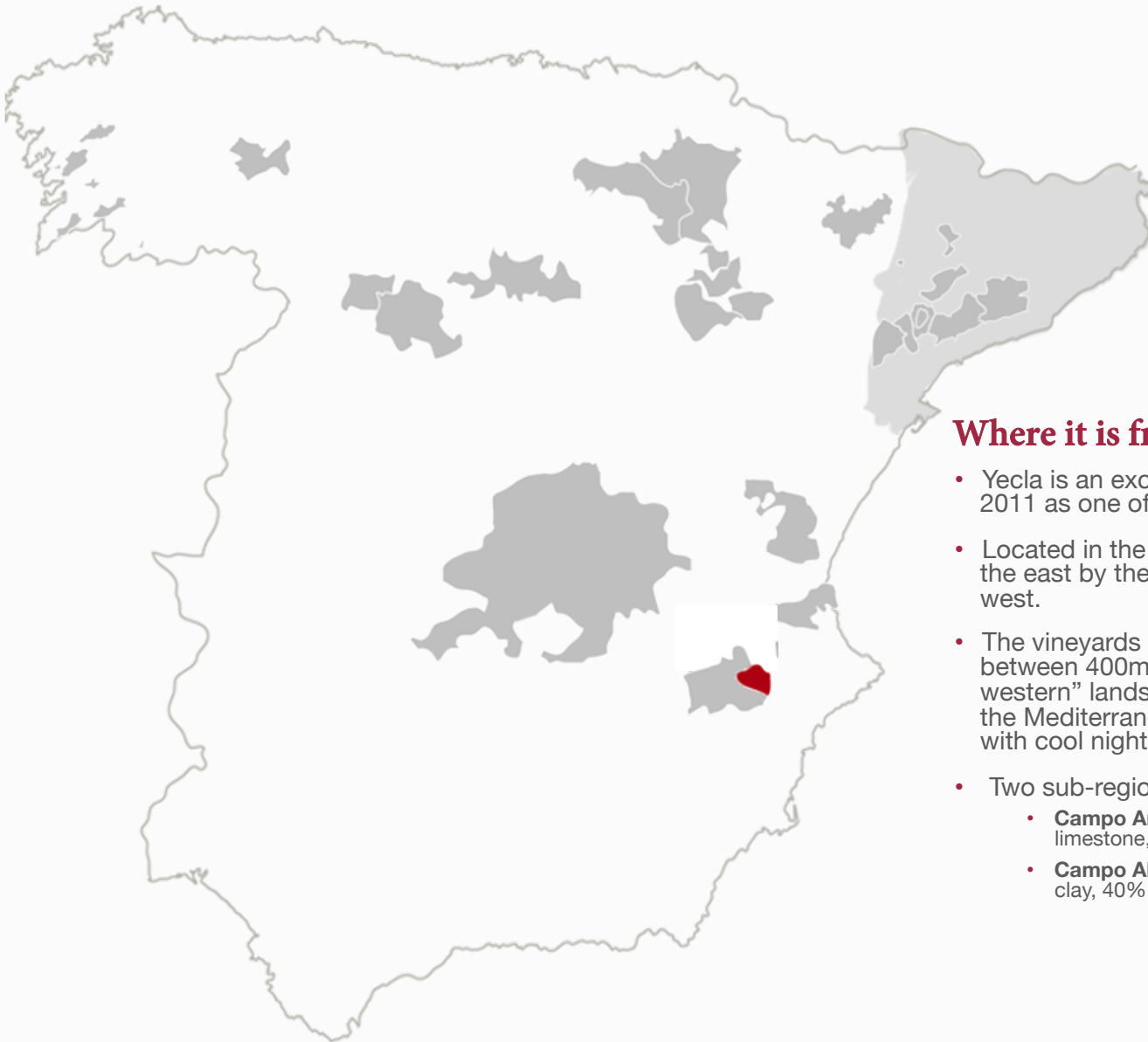
- An award-winning Mediterranean-style, Monastrell-based wine.
- Yecla is a small DO with very few wineries. Particularly well thought-of by Robert Parker.
- The cockerel weather vane symbol is expressive of the region's rural ambiance and links with the name *Canto* which, as well as meaning chant or song, refers to the crowing of a cockerel.



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Where it is from

- Yecla is an exciting discovery region, endorsed by Robert Parker in 2011 as one of the three areas in Spain with the most potential.
- Located in the north of Spain's Murcia region which is bounded on the east by the province of Alicante and Albacete to the north and west.
- The vineyards are set around the town of Yecla in South East Spain, between 400m and 800m above sea level, in a rugged hilly "spaghetti western" landscape where the influences of the Spanish Meseta meet the Mediterranean plain. Sun-drenched days and low rainfall contrast with cool nights, providing excellent grape growing conditions.
- Two sub-regions:
 - **Campo Arriba:** the northern part of Yecla between 700-800m. Soil: 70% limestone, 15% clay, 15% sand, poor in organic material, dry.
 - **Campo Abajo:** the southern part of Yecla, between 400-500m. Soil: 50% clay, 40% limestone, 10% sand, rich in organic material

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The Monastrell grape

- The Monastrell grape, at the heart of the Casa del Canto wines, is indigenous to the Levante region of south east Spain where DO Yecla is located. Monastrell has been exported elsewhere: in France it is known as Mourvedre, in Australia as Mataró.
- But it is uniquely suited to the Murcian region due to:
 - The exceptionally long ripening period.
 - The high summer temperatures in which it thrives.
 - Conditions which are free from diseases such as mildew.

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Roble

- 65% Monastrell, 25% Cabernet Sauvignon, 10% Syrah
- Hand-picked.
- 6 months in French and American oak.
- Deep intense red, clean and bright colour.
- Clean and elegant fruity aromas.
- Full-bodied and well-balanced, multiple layers of fruit, smooth tannins, long, oaky, rich finish.

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Where and how it is made

- Casa del Canto is made at the family-owned Señorío de Barahonda winery estate.
- Dating back to 1925, the winery is the oldest in the Yecla region and is currently in the hands of the fourth generation of the Candela family.
- Family passion and winemaking expertise is combined with state-of-the-art facilities
- The wine is aged in French and American oak.
- The grapes are hand-selected, pressed and macerated at 24°C. When the desired alcohol level is reached, fermentation is halted and maceration continues for a further 20 days before being transferred from stainless steel tanks to oak barrels.

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The winemakers

Agustín Carrión Olivares

- Technical Director of the winery, Agustín has worked at Señorío de Barahonda since its inception.
- An expert on the Monastrell grape, he has hosted master classes on the subject.

Araceli Gonzalez

- A graduate of Valencia's ETSIA school of agricultural engineering, Araceli has worked as winemaker at Señorío de Barahonda for over 30 years.



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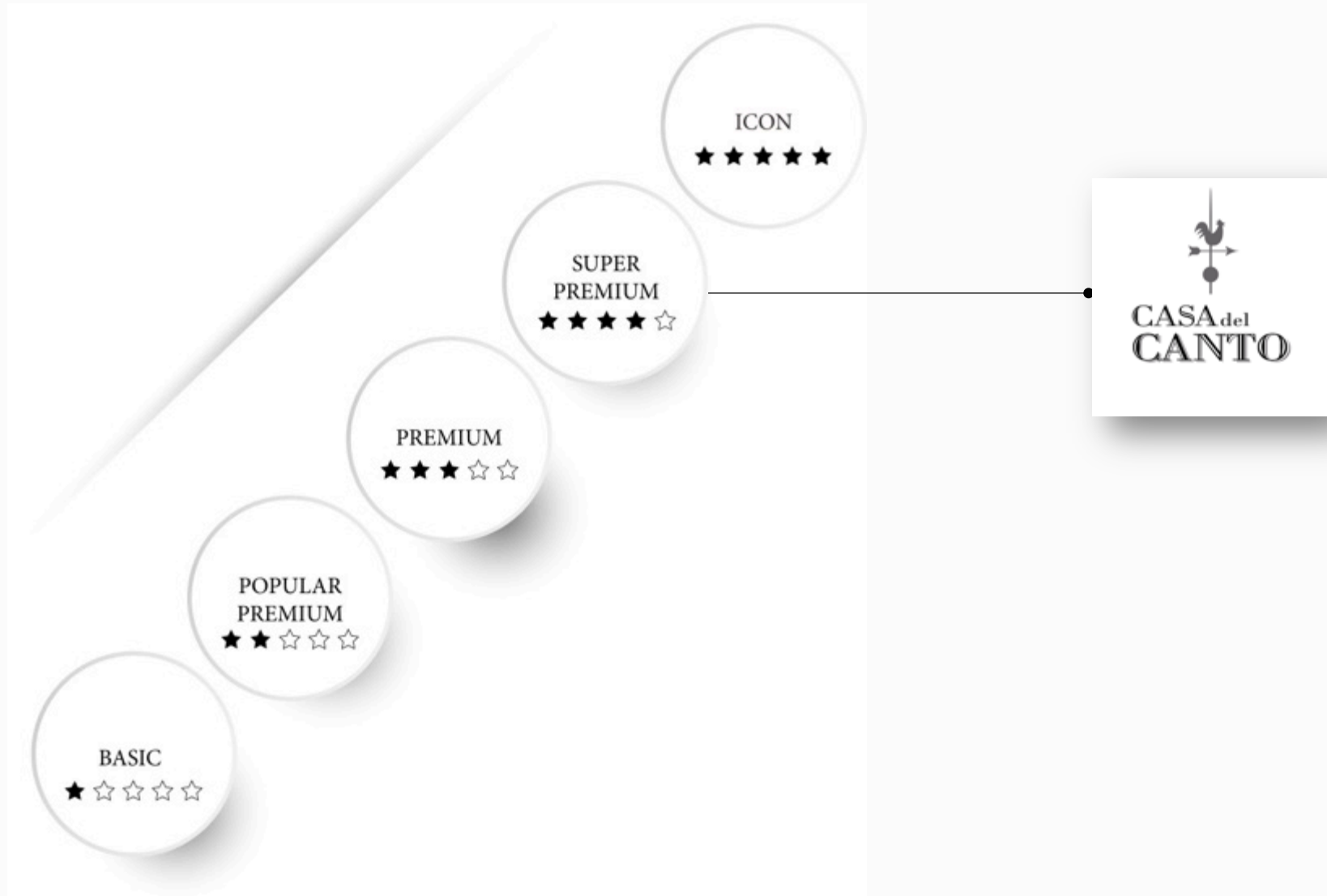
The Candela family

- Long Wines has a very close and long standing relationship with the Candela family.
- Alberto Candela is the current manager of the winery and along with his brother represents the fourth generation of the Candela family to manage the estate.



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WINES FROM SPAIN

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