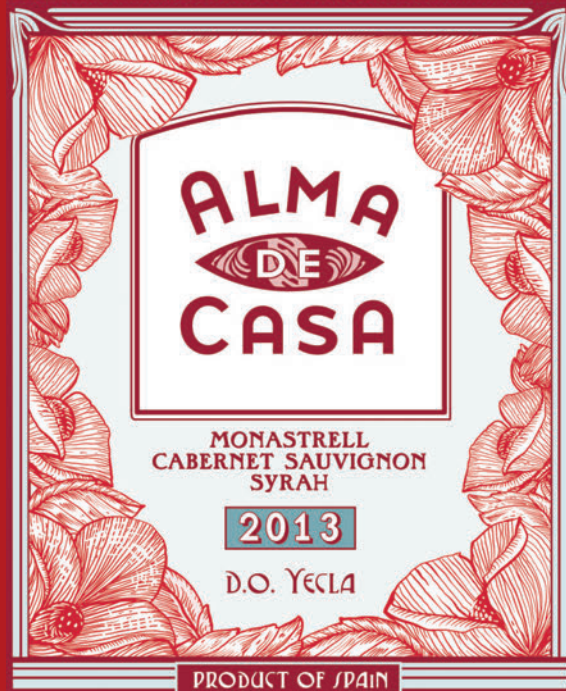


ALMA DE CASA



ALMA DE CASA DO YECLA

Alma de Casa: The Soul of the House

- This fruit driven intense yet easy to drink wine exudes the spirit of Monastrell, a grape highly prized elsewhere (Rhône Valley and Australia), but best adapted to Murcia, in the warm south of Spain.





YECLA (MURCIA)

- Yecla is an exciting discovery region, endorsed by Robert Parker in 2011 as one of 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.



THE WINE

Monastrell-Cabernet Sauvignon

- Monastrell and Cabernet Sauvignon.
- Deep cherry red colour.
- Intense aromas of ripe fruit which are typical of the Monastrell grape.
- Perfectly well-balanced and smooth, fruity and with a long finish.

AWARDS

Gold Medal at Berliner Wein Trophy 2015

Silver Medal at Asia Wine Trophy 2015

Bronze Medal at Decanter 2015

Commended at IWC 2015



SEÑORÍO DE BARAHONDA



THE CANDELA FAMILY AND LONG WINES

- Casa del Canto is made at the family-owned Señorío de Barahonda winery estate, managed by Alfredo Candela (representing the fourth generation, pictured below left with his brother and father). Family passion and winemaking expertise is combined with modern, state-of-the-art facilities.
- Long Wines has a long-standing and close relationship with Alfredo Candela, the owner of the winery.
- Señorío de Barahonda is a winery estate dating back to 1925.



WINEMAKING

- Roble wine is aged for 8 months in American and French oak, and Reserva for 12 months.
- Grapes are hand-selected, then pressed and macerated at 24°C. When desired alcohol level is reached fermentation is halted and maceration and maceration continued for a further 20 days. The wine is then moved from steel tanks to oak barrels.



MONASTRELL

- 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.



