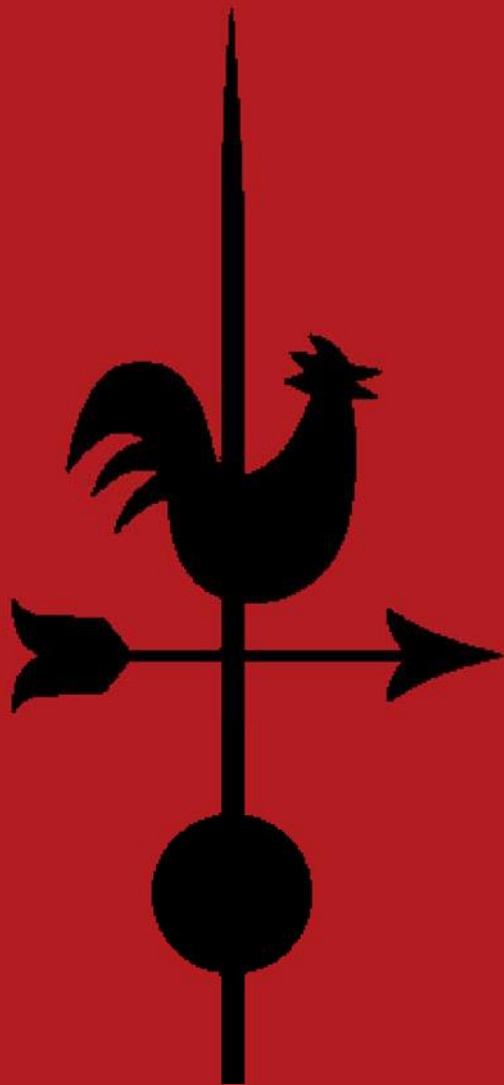


**CASA DEL
CANTO**



CASA DEL CANTO DO YECLA

A wine singing with the great personality of Monastrell

- Award-winning, Mediterranean-style, Monastrell-based wines.
- Yecla is a small D.O. with very few wineries. Particularly well thought of by Robert Parker.
- The cockerel weather vane symbol is expressive of the area's rural ambience and links with the name Canto which also refers to the crowing of a cockerel.



CASA DEL CANTO

LongWINES



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.



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.



THE WINES

Casa del Canto Roble

- 65% Monastrell, 25% Cabernet Sauvignon, 10% Syrah
- Hand-picked.
- 6 months in American and French 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.



AWARDS

Bronze at IWC and Decanter 2016, Silver Medal at Brussels and Decanter 2015.

Casa del Canto Reserva

- 80% Monastrell, 20% Cabernet Sauvignon,
- Hand-picked.
- 12 months in American and French oak.
- Deep intense red with purple hints.
- Raspberry and blackberry aromas with delicate floral and honey notes.
- Rich, balanced and well-balanced. Ripe tannins with layers of dark fruits. Long and smooth finish.



AWARDS

Gold Medal at Berliner Wein Trophy and Provino 2011 (2007 vintage).

PACKAGING

- Personalized outer cases.



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.



