



BARAHONDA SUMMUM

£28.00

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SKU: SWBASUM

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The Spanish region of Yecla, in the southeast of the country, is one of only 3 wine regions in the world where the focus is on Monastrell, aka Mourvèdre; the others being nearby Jumilla and Bandol in Provence. The largely sandy soil and high altitude means that this is one of the only European wine regions to avoid total devastation from Phylloxera, with many vineyards still planted on original pre-phylloxera rootstocks. The high altitude of the vineyards allows the hot summer days to be tempered

by cold nights, giving wines which balance richness with refreshing acidity.

The Candela family have been making wine since the 1850s and established the Barahonda winery in 2003. They work with an organic philosophy, with vines planted between 500 and 900 metres above sea level, working with techniques such as pheromone boxes in the vineyards to eliminate insect damage, while dry climate and altitude greatly reduces the potential for mildew and rot. One of their top two reds, Summum is from old Monastrell vines grown solely on original ungrafted rootstocks. Average age of vines 65 years Soil:50% limestone, 50% rocky. The vineyards are located at high altitude, 800 metres above sea level and hand-harvested. Although matured for 16 months American oak barrels,

the oak influence is almost completely absorbed into this dense, brooding red wine, packed with black cherry, liquorice and dark olive notes. A top-quality, powerful red.

**Awards: Millesime Bio Awards
2022 - Gold (2019 vintage)**

