

BRUMA
del estrecho de marín

paraje LA ENCEBRAS
(estate wine)



 DOP Jumilla

 12,5% Vol



The idea behind making a **white wine from the region's traditional Airén grape variety** falls in line with our objective of **paying tribute to and enhancing the value of Jumilla's native strains.**

Currently undervalued, Airén had its heyday some 50 years ago when it was prized for its notable yield. **Owing to its long growth cycle, this variety is able to withstand the intense heat and scarce rainfall** that characterise the DOs southern region. However, in present-day Jumilla the variety is in danger of extinction with only **a few**

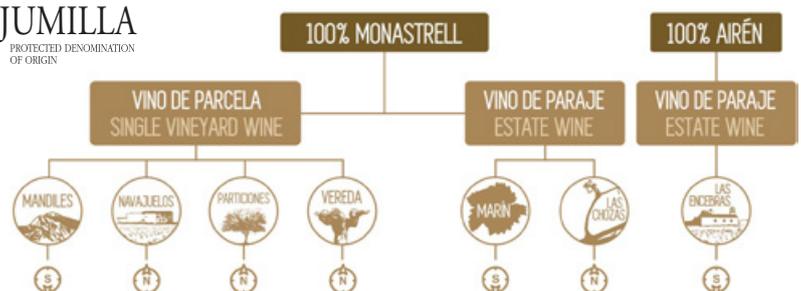
old vineyards still producing – one of which, with its 37-year old vines, gives rise to our wine.

The vines are planted in sandy soils which afford more freshness to the fruit. This gold-coloured grape boasts neutral, discrete aromas on the nose, while in the mouth warmth prevails.

Our aim was to make a differentiated wine with the intention of **extracting the grape's full potential and the very best it has to give: its hidden expression.**

THE COLLECTION

This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making **100% Monastrell wines from select DO Jumilla vineyards.** Using vineyard husbandry and winemaking techniques acquired from local viticulturists, they skilfully craft their wines to **reach their full expression with regard to microclimate, soil, location, and the age of the vines.**





CHARACTERISTICS	
Bodega	Viña Elena
Brand	Bruma del Estrecho de Marín / Paraje Las Encebras
DO	Jumilla
Type	White wine
Vintage	2016
Variety	100% Airén
ABV	12.5%
Production	976 bottles

VINEYARD	
Name	Estate wine Paraje Las Encebras (southern DO Jumilla)
Description	Goblet pruned vines
Altitude	400 m (average)
Age	37 years-old
Soil	Sandy-loam
Climate	Dry Mediterranean
Annual rainfall	119 L/m ² in 2016
Yield	1.700 k/ha

PRODUCTION	
Harvest	Manual, September 2016
Winemaking	A third of the grapes were pressed, a third left with stems, and the other third destemmed before leaving to ferment.
Bottling	February 22, 2017

TASTING	
Temperature	12° C
Color	Colour: intense amber
Aroma	Deep, stone fruit, camomile flower, dried apricots and spices (white pepper)
Flavour	Full, marked tannins, long, hints of aromas from the nose

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Viña Elena
BODEGAS