

# BRUMA

del estrecho de marín

# parcela MANDILES

(single-vineyard wine)



Mandiles is Estrecho de Marín's star vineyard par excellence. Located in the south of DO Jumilla it is comparable to a wise elder who knows how to deal with any situation life throws at it.

When it was planted, 65 years ago, **the basels were angled to face northwards so that the roots would always be in the shade of the shoots and leaves**

**in order to survive years of scare rainfall.**

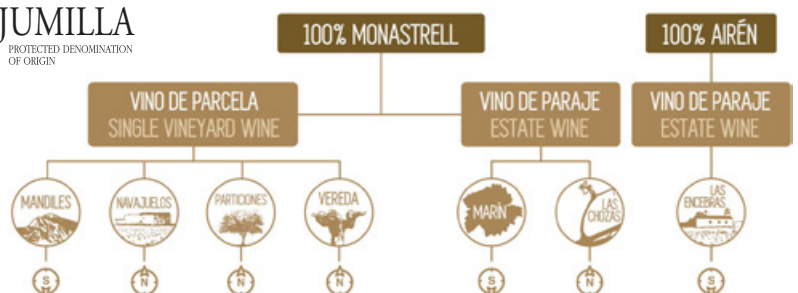
The vines sink their roots deep in search of moisture in the fathomless soils and manage to survive hailstorms, plagues and all types of adverse conditions. Mandiles is **a wine full of character, yet is delicate, fresh, mineral, and boasts excellent balance in the mouth.**

 DOP Jumilla

 ABV 14.5%

## 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 / <b>Parcela Mandiles</b>
DO	Jumilla
Type	Crianza - red aged in 5,000-litre oak vats
Vintage	2016
Variety	100% Monastrell
ABV	14.5%
Production	3,500 bottles

VINEYARD	
Name	Mandiles (southern DO Jumilla)
Description	Ungrafted, planted with basels facing north so that the roots are always shaded by the leaves
Altitude	359 m
Age	66 years-old
Soil	A variety of soils within the same hillside vineyard. The higher ground is sandy and the lower ground is chalky, strewn with stones
Climate	Dry Mediterranean
Annual rainfall	263 L/m <sup>2</sup> in 2016
Yield	2,300 kg/ha

PRODUCTION	
Harvest	Manual, in 10-kg crates. September 2016
Winemaking	Fermented in 5,000-litre oak vats and macerated for 12 days. Later pressed and aged for a further 10 months in the oak vat
Bottling	August 10, 2017

TASTING	
Temperature	15°-18°C
Color	High intense deep purple
Aroma	Complex in nose, red fruit, cocoa powder with balsamic hints
Flavour	well balanced acidity, fruity, licorice, clove and persistent
Food match / Food recommendations	Gazpacho from Jumilla, stews, roast pig



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