

# BRUMA

del estrecho de marín

# PARAJE MARÍN

(estate wine)



The area called Estrecho de Marín, where the Viña Elena bodega is located, lies in a valley flanked by two majestic mountains: Rajica de Enmedio in the east and Solana Sopalmo in the west. **This is DO Jumilla's warmest, driest region** and it's here where we strive and toil to produce **balanced, fresh grapes in a bid to steer clear of the age-old concept of over-ripeness.**

The vines used to make this wine are planted on both sides of the valley: **those in the east are subject to more shade and give the wine freshness, mi-**

**nerality and elegance, while those in the west are subject to more sunlight and give the wine the characteristic maturity and warmth of the Monastrell grape variety.**

These **goblet-pruned vines**, which are planted using traditional distances of 2.8 x 2.8m in **permeable, stony soils**, capture and retain precious moisture from the region's **scant rainfall** by **bedding their roots deep** into the fathomless soils in order to **survive periods of extreme drought.**

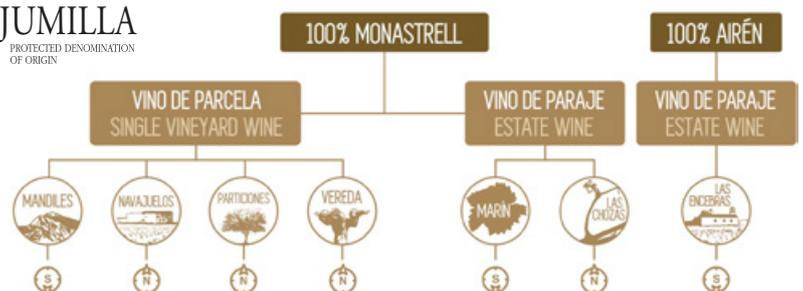


DOP Jumilla

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>Paraje Marín</b>
DO	Jumilla
Type	Young red wine
Vintage	2016
Variety	100% Monastrell
ABV	14.5%
Production	26,000 bottles

VINEYARD	
Name	Estate wine Paraje Estrecho de Marín (southern DO Jumilla)
Description	Goblet pruned with traditional planting distances of 2.80m x 2.80m
Altitude	400 m (average)
Age	26 years-old (average)
Soil	Semi-arid, chalk. Permeable, stony soils that retain moisture
Climate	Dry Mediterranean
Annual rainfall	250 L/m <sup>2</sup> in 2016
Yield	3,800 k/ha

PRODUCTION	
Harvest	Manual, carried out in mid-September 2016
Winemaking	Aged in cement tank without epoxy during 7 months
Bottling	Bottled without fining on April 2017

TASTING	
Temperature	15°-18°C
Color	Deep purple, medium intensity.
Aroma	Expressive, flowery, black fruit (blackberry and blackcurrant), with a herbal background (fennel) and milky end.
Flavour	Well-balanced acidity and alcohol, supple tannin, tasty, with a persistent end.

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**Viña Elena**  
BODEGAS