

BRUMA

del estrecho de marín

parcela VEREDA

(single-vineyard wine)



This plot is called **Vereda** owing to the fact that a traditional drovers' road (vereda) used for the transhumance of bulls used to run next to it. As a result, there is a highly visible separation between the vineyards where the road, which is naturally no longer in use, used to be.

soil: a hillside with white, chalky soils, poor in organic material, which affords salinity to the wine, and at the foot of the hillside, fresher soils that boast more abundant clay.

The wine boasts exceptionally attractive fruit nuances and good acidity, while in parallel it obscures the acidity with a noticeably high saline content in the mouth.

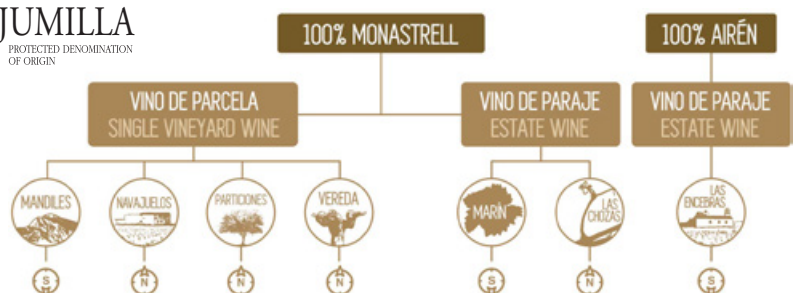
 DOP Jumilla

 ABV 14.5%

One of the most interesting things about this plot is that it boasts two evidently distinct types of

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 / Parcela Vereda
DO	Jumilla
Type	Crianza (oak-aged red)
Vintage	2015
Variety	100% Monastrell
ABV	14.5%
Production	12,100 bottles

VINEYARD	
Name	Vereda (northern DO Jumilla)
Description	Ungrafted
Altitude	652 m
Age	42 years-old
Soil	This plot boasts two evidently distinct types of soil: a hillside with white, chalky soils, poor in organic material, which affords salinity, and at the foot of the hillside, fresher soils that boast more abundant clay
Climate	Mediterranean climate with a continental character and wide-ranging temperatures
Annual rainfall	358 L/m ² en 2015
Yield	2,800 kg/ha

PRODUCTION	
Harvest	Manual. September de 2015
Winemaking	Stored in 20,000-litre stainless steel vats at 25°C for 10 days with native yeasts and low doses of sulphurous. Aged in second-fill barrels for 7 months then in stainless steel vats until bottling.
Bottling	28 th July 2016

TASTING	
Temperature	15°-18°C
Color	Cherry-red colour with maroon trims
Aroma	Earthy aroma and very fruity
Flavour	Saline and good acidity
Food match / Food recommendations	Duck, venison meat

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