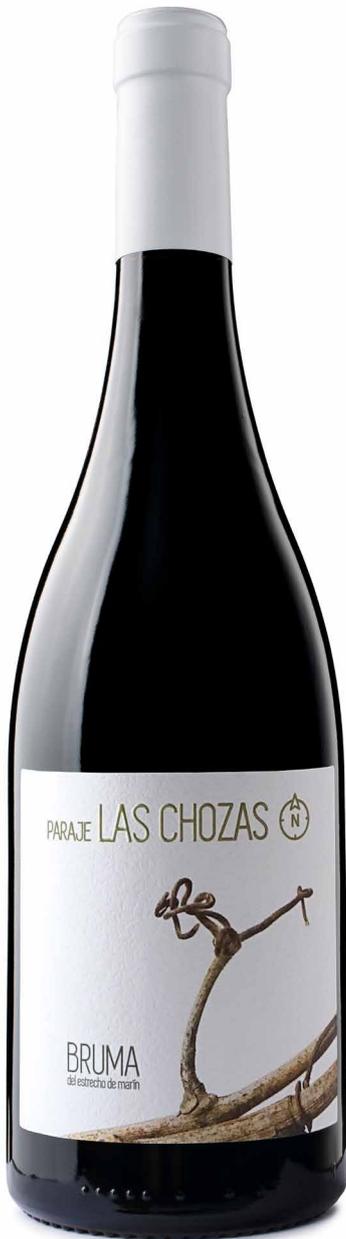


BRUMA

del estrecho de marín

PARAJE LAS CHOZAS

(estate wine)



As a point of interest, the grapes used to make the wine from Paraje Las Chozas grow on **35 to 50 year-old ungrafted vines**, yet it is the **most modern-style wine in the Bruma del Estrecho de Marín wine range**.

The vineyards are planted in the north of DO Jumilla, in an area called Tobarra. The **fresh soils**

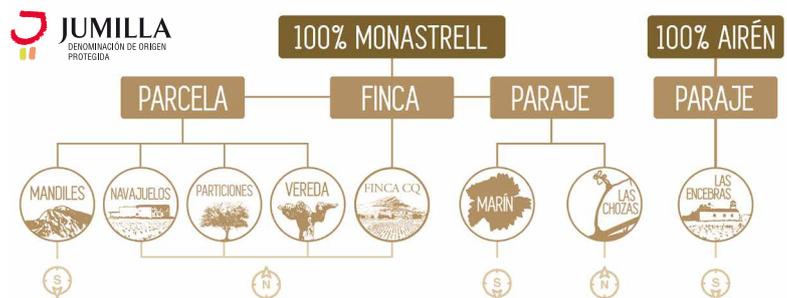
with wide-ranging temperatures give rise to well-structured wines with smooth tannins.

The peculiarity of the soils in these vineyards is that there are areas that are very **rocky, chalky and strewn with stones**, while other areas boast **are sandier**, which affords the wine fresh, elegance nuances.

THE COLLECTION

This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making **100% Monastrell wines from select DOP 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**.



BRUMA

del estrecho de marín



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CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / Paraje Las Chozas
Appellation	D.O.P. Jumilla
Type	Oaked red wine
Vintage	2018
Variety	100% Monastrell
Production	12,602 bottles
Alcohol	13,0% by vol.

VINEYARD	
Name	The name of the valley is "Las Chozas". Located near the town of Tobarra, northern part of DOP Jumilla
Description	Ungrafted, goblet-trained bush vines planted in dry, non-irrigated soils. Spur-pruned
Altitude	650 metres above sea-level
Age	The age of the vines vary from 35 to 50 years old
Soil	Combination of fresh chalky soils strewn with stones and other sandier areas
Climate	Mediterranean with continental character. Great diurnal range temperature
Annual rainfall	261 L/m ² in 2018

PRODUCTION	
Harvest	September 2018. Manually harvested.
Vinification	Fermented in stainless-steel vats at temperature controlled of 24-26 °C using natural yeasts. Aged in french oak fudre of 5.000 liters during 6 months. This wine is subject to surface and amicrobic filtration (1-µm).
Bottling	June 2019

TASTING	
Serving temperature	15 °C - 18 °C
Color	Medium intensity, ruby
Nose	Medium-high intensity, red plum, red berries and chalk notes. Quite balsamic and well-integrated oak aromas.
Palate	Medium-bodied, elegant, fine, sharp, fresh, well-structured and lingering finish with hints of cacao.
Food pairing	Great wine for tapas, risotto and paella. Unsurprisingly, it also pairs well with thai, cantonese and italian cuisine.