

BRUMA

del estrecho de marín

paraje LA ENCEBRAS

(estate wine)



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.

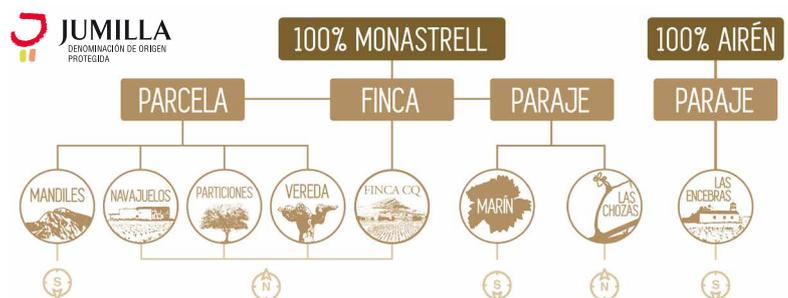
The vines are planted in sandy soils which afford more freshness to the fruit. This gold-coloured grape boasts neutral, discrete aromas on the nose, while in the mouth warmth prevails.

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 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.**





CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / Paraje Las Encebras
Appellation	DOP Jumilla
Type	Orange wine. Skin-contact & Biological Ageing
Vintage	2019
Variety	100% Airén
Alcohol	11,5% by vol.
Production	1,076 bottles

VINEYARD	
Name	Combination of different plots, located in the village of "Las Encebras", southern sub-zone of the D.O.P. Jumilla.
Description	Non-irrigated, bush vines, hand harvested. All plots were planted in low density (around 1.400 to 1.600 vines per hectare).
Altitude	380 - 400 m.a.s.l.
Age	The plots were planted between 1980 and 1985.
Soil	Sandy.
Climate	Mediterranean.
Annual rainfall	387 mm in 2019

PRODUCTION	
Harvest	September 2019, hand harvested.
Production	Fermented in stainless-steel vat at controlled temperature of 14-16 °C using natural yeasts. Maceration with the skins and whole-bunches (less than 30 %). Biological ageing in 20 L. glass demijohns during 10 months. Surface and amicrobic filtration (1-µm).
Bottling date	August 2020

TASTING	
Serving temperature	10 °C - 12 °C
Color	Pale, orange colour
Nose	Citrus fruit, spicy notes and mediterranean herbs.
Palate	Crisp, sharp and mineral. For us, it is a different Airén where the skin-contact maceration and biological ageing in demijohns have created a superior wine. A wine for wine-lovers.
Food pairing	This wine pairs well with light meals such as salads, sea food and fish.

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