

## PARCELA PARTICIONES

(single-vineyard wine)





The Particiones vineyard, located in the region of Tobarra, Albacete, is probably the oldest vineyard in the Bruma collection. **The vines were planted in 1960.** 

The vineyard boasts sandy soils which are planted not only with Monastrell but also Airén. It's one of the most complex wines in the range. The coupage of these varieties and the type of soil give rise to a smooth, elegant wine rather than a full-bodied wine.

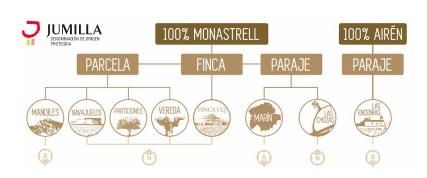
The name, Particiones, derives from the fact that in the past the estate belonged just to one individual yet over the generations it has been sold-off in parts and currently the vineyard, the olive groves, and the almond orchard all have different owners.

The philosophy behind the Bruma project is to bottle the singular character of each individual vineyard and, true to its name, Particiones, which in this case refers to 'allocation of land', has again revolutionised its character. A substantial number of what were predominantly Monastrell vines have been uprooted to leave the vineyard with a more balanced distribution of red and white grapes.

## 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 / Parcela Particiones	
Appellation	DOP Jumilla	
Туре	Red wine	
Vintage	2023	
Variety	Monastrell and Airén	
Alcohol	11.5 % by vol.	
Production	1,744 bottles	

VINEYARD	
Name	The name of the plot is Particiones. 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. Planted in low density (around 1.400 to 1.600 vines per hectare).
Altitude	720 metres above sea-level.
Age	Planted in 1960.
Soil	Sandy-loam.
Climate	Mediterranean climate with a continental character (wide diurnal temperature variation).
Annual rainfall	219 mm in 2023.

PRODUCTION	
Harvest	August 2023, hand harvested in cases of 12 kg.
Production	Whole bunches of grapes are placed in tanks where they undergo a very short maceration. Subsequently, it is pressed and fermented in stainless steel tanks at a controlled temperature of 20 °C with natural yeasts.
Bottling date	January 2024

TASTING	
Serving temperature	14 °C - 16 °C
Color	Low intensity coral pink color.
Nose	Notes of fresh red fruit and a light citrus background.
Palate	Fruit-driven and silky, with a very refreshing finish
Food pairing	For us, it would be our summer red wine that pair well with a paella de verduras, paella de marisco and also ideal for any kind of salads.



## BRUMA del estrecho de marín















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