

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, minerality**

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 2.8 m 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.**

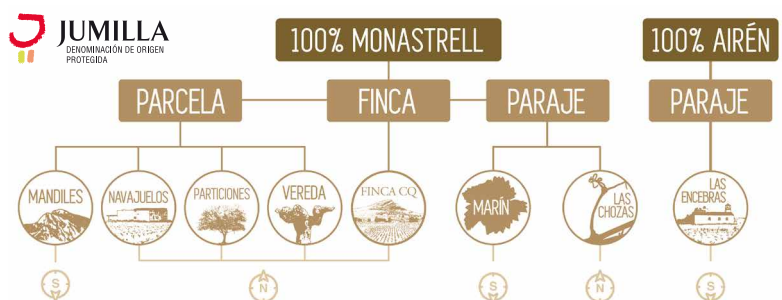
 DOP Jumilla



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 Marín
Appellation	D.O.P. Jumilla
Type	Unoaked but 7 months concrete ageing
Vintage	2019
Variety	100% Monastrell
Production	9.516 bottles
Alcohol	14,0% by vol.

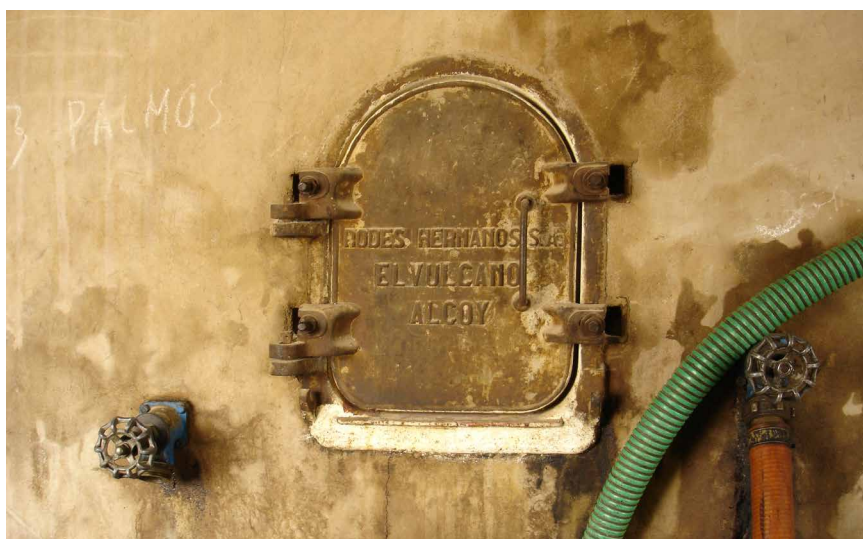
VINEYARD	
Name	Combination of different plots, located in the Marín Valley, southern sub-zone of the D.O.P. Jumilla.
Description	Non-irrigated, bush vines, hand harvested. All plots were planted in low density (around 1.400 to 1.600 vines per hectare)
Altitude	380 - 400 m.a.s.l.
Age	The age of the vines vary from 15 to 35 years old
Soil	Limestone
Climate	Dry Mediterranean
Annual rainfall	387 L/m ² in 2019

PRODUCTION	
Harvest	September 2019, hand harvested
Vinification	Fermented in stainless steel vat at temperature controlled of 24-26 °C using natural yeasts. Malolactic fermentation in concrete vat and ageing in concrete during 7 months. Surface and amicrobic filtration (1-µm).
Bottling	Bottled without clarification in June 2020

TASTING	
Serving temperature	15°-18°C
Color	Medium intensity, ruby color
Aroma	Youthful and fragrant nose. Aromas of fresh red fruit such as red berries and raspberries, spiced notes and a subtle chalky character.
Palate	Fruit-driven, delicate and fresh palate. Balanced, smooth and ripe tannins and chalk hints. To sum up a great fresh style of Monastrell.
Food pairing	Great wine for tapas, sushi, grilled fish (turbot, sea bass, gilt-head bream, salmon), salads, risotto, paella and white meat. This wine is quite versatile due to its medium-bodied, fruity and refreshing style. Also, excellent wine to match with Thai, Cantonese and Italian cuisine.

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Viña Elena
BODEGAS