

# BRUMA

del estrecho de marín

## parcela MANDILES

(single-vineyard wine)



**Mandiles is Estrecho de Marín's star vineyard par excellence.** And just like a wise elder it knows how to deal with any situation life throws at it.

**When it was planted, over 65 years ago, the basals were turned to face the north so that the roots were always in the shade of the shoots and leaves, and as a result, survived year**

**after year of scant rainfall.**

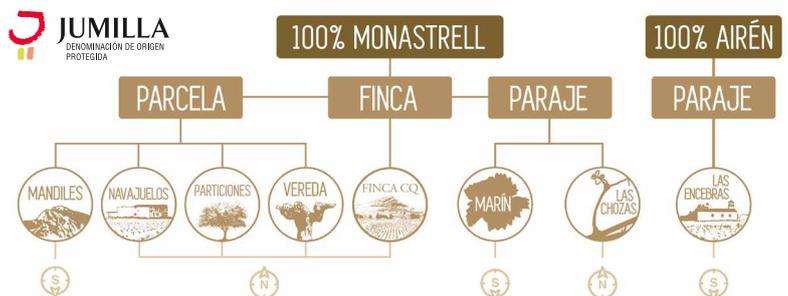
The vines sink their roots deep in search of moisture hidden away in the depths of the earth and manage to survive hailstorms, plagues and all types of adverse conditions.

Mandiles is a wine full of character, yet has the tenderness that comes with age; **delicate, fresh, mineral and with good balance in the mouth.**

### 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 / <b>Parcela Mandiles</b>
Appellation	D.O.P. Jumilla
Type	Oaked
Vintage	2019
Variety	100% Monastrell
Production	1.284 bottles
Alcohol	14,5% by vol.

VINEYARD	
Name	Parcela Mandiles. Located in the valley: <i>Estrecho de Marín</i> , southern sub-zone of the D.O.P. Jumilla.
Description	Ungrafted, planted with basels facing north so that the roots are always shaded by the leaves.
Altitude	359 m.a.s.l.
Age	Planted in 1952. (69 years-old)
Soil	Limestone
Climate	Mediterranean
Annual rainfall	387 L/m <sup>2</sup> in 2019

PRODUCTION	
Harvest	End of August 2019, hand harvested in cases of 10-12 kg.
Vinification	Fermented in french oak fudre at temperature controlled of 24-26 °C using natural yeasts. Malolactic fermentation in french oak barrique of 500 L. and ageing during 10 months. Surface and amicrobic filtration (1-µm).
Bottling date	October 2020

TASTING	
Serving temperature	15°-18°C
Color	Medium intensity, ruby color
Nose	Medium-high intensity, youthful, spiced, fresh red fruit such as red berries and raspberries, and mineral notes.
Palate	Fine, elegant, sharp and well-balanced. A terroir-driven Monastrell with great freshness and chalkiness.
Food pairing	Tapas, <i>arroces</i> and grilled meat could be the best pairings. However, it also pairs well with grilled fish, italian food, thai and cantonese cuisine.

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