

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

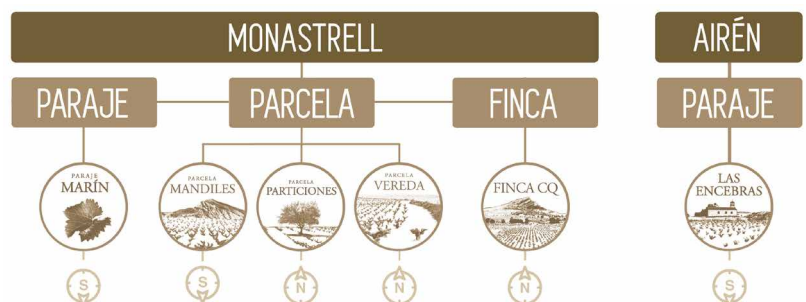
after year of scant rainfall.

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 / Parcela Mandiles |
| Appellation | D.O.P. Jumilla |
| Type | Oaked |
| Vintage | 2022 |
| Variety | 100% Monastrell |
| Production | 1.308 bottles |
| Alcohol | 15.5% 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, goblet-trained bush vines, planted with roots facing north so that the roots are always shaded by the leaves. Spur-pruned. Dry-farmed. Low density. |
| Altitude | 359 m.a.s.l. |
| Age | Planted in 1952 |
| Soil | Limestone |
| Climate | Mediterranean |
| Annual rainfall | 235 mm in 2022 |

| PRODUCTION | |
|---------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Harvest | End of August 2022, 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 | November 2023 |

| TASTING | |
|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Serving temperature | 15 -18 °C |
| Color | Medium intensity, ruby color |
| Nose | Medium-high intensity, youthful, spiced, red berries and mineral notes. |
| Palate | Fine, elegant and well-balanced. A terroir-driven Monastrell with great freshness and chalky character. |
| Food pairing | <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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