

BRUMA
del estrecho de marín

PARAJE LAS 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 almost 40-year old vines, gives rise to our wine.

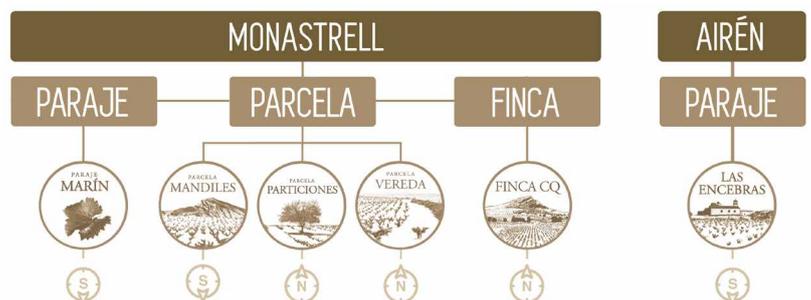
The vines are planted in sandy soils which afford more freshness to the fruit. This gold-coloured grape boasts neutral, discrete aromas on the nose, while in the mouth warmth prevails.

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	Skin-contact & biological ageing
Vintage	2024
Variety	100% Airén
Alcohol	12 % by vol.
Production	1,077 bottles

VINEYARD	
Name	Combination of different plots, located in the village of "Las Encebras", southern sub-zone of the D.O.P. Jumilla.
Description	Dry-farmed, bush vines, hand harvested. All plots were planted in low density (around 1400 to 1600 vines per hectare).
Altitude	380 - 400 m.a.s.l.
Age	The plots were planted between 1980 and 1985.
Soil	Soils with abundant non-detrital sedimentary rock covering sandy surface soils; however, if we dig deeper we find clay-limestone horizons that retain moisture and act as the reservoir for these vines.
Climate	Mediterranean
Annual rainfall	179 mm in 2024

PRODUCTION	
Harvest	Second week of September 2024. Hand-harvested.
Production	Whole destemmed grapes in a 1,500 L stainless steel tank, with 20% whole clusters with stems placed on top. Fermentation with the skins for 9 days. The wine is then pressed and fermentation finishes in a stainless steel tank. Afterwards, biological aging in 20 L demijohns for 5 months.
Bottling date	March 27, 2025.

TASTING	
Serving temperature	10 °C - 12 °C
Color	Pale orange colour
Nose	Complex and distinctly Mediterranean in character, showing aromatic notes of fennel, rosemary and thyme, together with delicate saline nuances on the nose that recall biological ageing
Palate	Concentrated and flavourful on the palate. An Airén with strong character, offering a profile that is quite different from what is usually expected from the variety.
Food pairing	This wine pairs well with tapas such as fried almonds, <i>hueva de mujol</i> , <i>mojama de atún</i> , etc... Also, it pairs with light meals such as salads, sea food and fish.

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Contact:
info@brumadelestrecho.com
T. +34 968 78 13 40


Viña Elena
BODEGAS