



Finca CQ is our new *vino de finca* or **single-estate wine from Finca Casa Quemada** located in the high-plains of Jumilla at 700 m above sea level. The valley is protected to the east by the Sierra de la Cingla and to the north by the Sierra de Peña Rubia. **Its diverse soils are home to 47 ha. of Monastrell grapevines with an average age of 32, planted in vineyards with varying orientations.**

So far, we have dedicated five years to painstakingly recover the vineyards. We identified the textures and compositions of the soils by digging test pits in each of the estate's five vineyards, as well as measuring

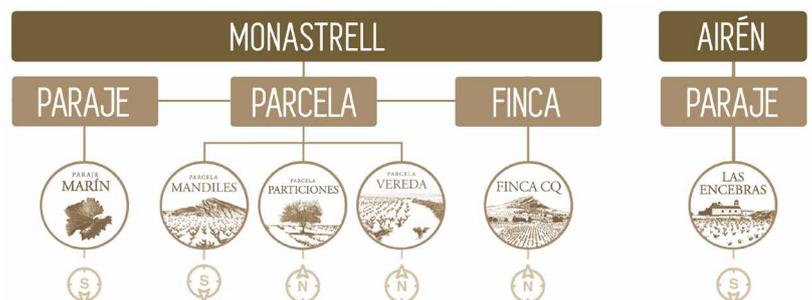
sunlight exposure (see image on next page). The soils range from deep, sandy soils with organic matter and very little active lime to more robust, loamy soils with green marlstone, and even sandy, conglomerate limestone soils. Some of the vineyards are on slopes, which limits water retention, and others on the banks of the Cingla *rambla* or natural storm drain with deep, sedimentary soils and better water retention properties.

This wine is a result of combining different plots that integrate Finca CQ. One of the key point of Finca CQ is the diversity, different aspects and type of soils make this wine unique.

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 / Finca CQ
Appellation	DOP Jumilla
Type	Red wine aged in concrete and oak
Vintage	2024
Variety	Monastrell (organic)
Alcohol	14.5 % by vol.
Production	14,799 bottles

VINEYARD	
Name	Finca means single-estate and CQ means "Casa Quemada". Location: Sierra de la Cingla (shadow side). GPS coordinates: 38°33'18.4"N 1°19'26.2"W
Description	Organic-certified, dry-farmed bush vines, goblet-trained, planted at low density (2.7 x 2.7 m). 
Altitude	650 - 730 metres above sea-level.
Age	The vineyard was planted approximately in 1981
Soil	Two types of soil: a deep sandy soil plot, located at the end of a hillside where there is water retention, in it we can find a multitude of roots of different sizes at 1.50 m deep and at 1.20 m we have calcareous soil layers. The behavior of the vineyard in this soil is vigorous, producing large berries with more dilution. The other plot is sandy loam soil with a lot of limestone, quite poor soil where the roots only go down to 70 cm and where we find a calcareous layer. In this plot there is more concentration and structure than in the other. In the end there are two styles of fruit that complement each other, on the one hand fluid, light wines and on the other hand more concentrated and structured wine.
Climate	Mediterranean
Annual rainfall	184 mm in 2024

PRODUCTION	
Harvest	September 2024, hand harvested in cases of 12 kg.
Production	Fermented in stainless steel vat at temperature controlled of 24-26 °C using natural yeasts. Malolactic fermentation and ageing has taken place in french oak barrels of 500 l and also in concrete tank. Ageing time: 7 months. Just surface filtration (1-µm).
Bottling date	July 2025

TASTING	
Serving temperature	15 °C - 18 °C
Color	Medium intensity, ruby color
Nose	Fragrant nose dominated by red berries, spices, and subtle chalky notes.
Palate	Elegant and fruit-driven, this medium-bodied Monastrell is beautifully balanced, offering a graceful flow across the palate. It reveals remarkable finesse and complexity, with delicate layers and a refined chalky texture that speaks of its origin.
Food pairing	This is a highly versatile wine, pairing beautifully with all kinds of meat, as well as fish dishes served with rich sauces. It also shines in more casual settings, making it a perfect match for tapas and relaxed, informal meals.

BRUMA

del estrecho de marín



Test pit results: soil textures and compositions



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

