

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 73 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

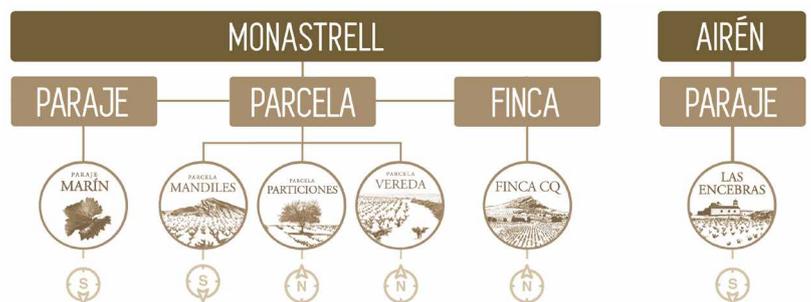
after year of scant rainfall.

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	2024
Variety	100% Monastrell
Production	1,092 bottles
Alcohol	14.5% by vol.

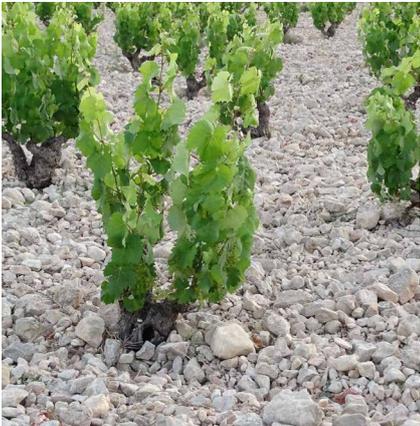
VINEYARD	
Name	Parcela Mandiles. Located in the valley: <i>Estrecho de Marín</i> , southern sub-zone of the D.O.P. Jumilla.
Description	Ungrafted, goblet-trained bush vines, planted with roots facing north so that the roots are always shaded by the leaves. Spur-pruned. Dry-farmed. Low density.
Altitude	359 m.a.s.l.
Age	Planted in 1952
Soil	Different soil textures: sandy-loam and very stony soils, with one area more ferric clay-limestone, though limestone predominates.
Climate	Mediterranean
Annual rainfall	179 mm in 2024

PRODUCTION	
Harvest	Manual harvest in 10–12 kg cases on September 17, 2024.
Vinification	Destemmed grapes with uncrushed berries placed in a 2,000-liter always-full tank. Fermentation lasted 10 days. Indigenous yeasts were used. The wine underwent malolactic fermentation in 500-liter barrels. Aged for 11 months in two 500-liter French oak barrels from 2021 (50%) and 2024 (50%).
Bottling date	October 2025

TASTING	
Serving temperature and optimal drinking window	15 -18 °C. Enjoyable from now, already showing its full expression, yet with the ability to evolve in bottle. Recommended drinking window: from now until October 2030.
Color	Medium intensity, ruby color
Nose	Very clean and precise expression of fresh red fruit (cherry, raspberry), accompanied by clear notes of Mediterranean garrigue: thyme, rosemary and hints of pine bark. A nose full of "light", fresh and closely linked to its landscape, faithfully reflecting the variety and the vineyard environment.
Palate	Fruity and silky in profile, with a fluid texture and a vibrant, energetic mouthfeel. Excellent balance between freshness, structure and varietal expression. A direct and honest wine, showing the true essence of Monastrell and the strength of the vineyard, with a clear sense of origin.
Food pairing	A perfect companion for rice dishes and tapas. Its versatility allows it to pair well with pasta, salads, and grilled fish, especially salmon.

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