

BRUMA

del estrecho de marín

PARAJE MARÍN

(estate wine)



The area called **Estrecho de Marín**, where the Viña Elena bodega is located, lies in a valley flanked by two majestic mountains: Rajica de Enmedio in the east and Solana Sopalmo in the west. **This is DO Jumilla's warmest, driest region** and it's here where we strive and toil to produce **balanced, fresh grapes in a bid to steer clear of the age-old concept of over-ripeness.**

The vines used to make this wine are planted on both sides of the valley: **those in the east are subject to more shade and give**

the wine freshness, minerality and elegance, while those in the west are subject to more sunlight and give the wine the characteristic maturity and warmth of the Monastrell grape variety.

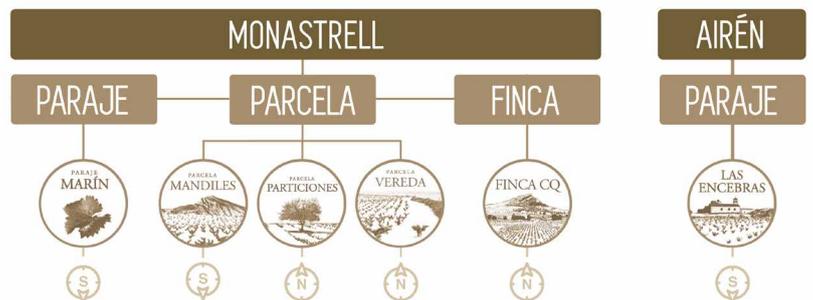
These **goblet-pruned vines**, which are planted using traditional distances of 2.7 x 2.7 m in **permeable, stony soils**, capture and retain precious moisture from the region's **scant rainfall** by **bedding their roots deep** into the fathomless soils in order to **survive periods of extreme drought.**



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 Marín
Appellation	D.O.P. Jumilla
Type	Unoaked, concrete ageing
Vintage	2024
Variety	Monastrell (organic)
Production	24,407 bottles
Alcohol	14.5 % by vol.

VINEYARD	
Name	Combination of different plots, located in the Marín Valley, southern sub-zone of the D.O.P. Jumilla.
Description	Vineyards planted as bush vines under dry farming conditions and certified organic. All plots were planted in low density (2,70 x 2,70 m). 
Altitude	380 - 400 m.a.s.l.
Age	The vineyard age ranges between 15 and 35 years.
Soil	Semi-arid limestone soils, very stony and permeable.
Climate	Dry Mediterranean
Annual rainfall	179 mm in 2024

PRODUCTION	
Harvest	Hand harvested between last week of August and first week of September 2024.
Vinification	It ferments with the native yeasts from the grapes themselves, in stainless steel tanks at temperatures below 27 °C. Slow malolactic fermentation in concrete. Aged for 5 months in concrete tanks in the old winery (a facility dating back to 1948). Not fined and not cold stabilized.
Bottling	March 25, 2025.

TASTING	
Serving temperature	15°-18°C
Color	Medium intensity, carmine color.
Aroma	Delicate nose, notes of fresh red berries and slightly mineral hints.
Palate	It is a more mature vintage than previous one. We have a fruit-drive, medium-bodied, balanced wine with its characteristic chalky finish.
Food pairing	A very versatile wine thanks to its youthful style; it can be paired with all kinds of tapas and sushi. It also pairs well with grilled fish such as turbot or salmon. It works perfectly with salads, risotto, pizzas, rabbit rice, and white meats.

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Viña Elena
BODEGAS