

BRUMA  
del estrecho de marín

# PARCELA PARTICIONES

(single-vineyard wine)



The Particiones vineyard, located in the region of Tobarra, Albacete, is probably the oldest vineyard in the Bruma collection. **The vines were planted in 1960.**

**The vineyard boasts sandy soils which are planted not only with Monastrell but also Airén.** It's one of the most complex wines in the range. **The coupage of these varieties and the type of soil give rise to a smooth, elegant wine rather than a full-bodied wine.**

The name, Particiones, derives from the fact that in the past the estate belonged just to one individual yet over

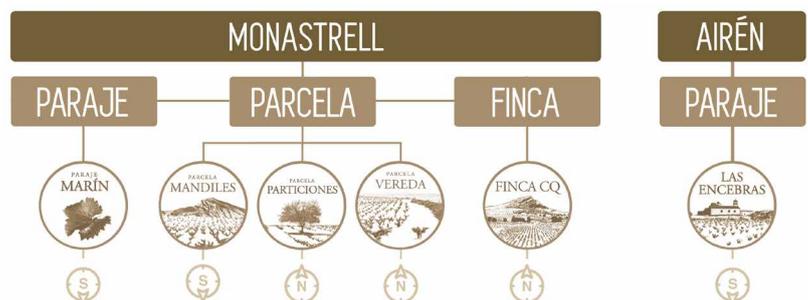
the generations it has been sold-off in parts and currently the vineyard, the olive groves, and the almond orchard all have different owners.

**The philosophy behind the Bruma project is to bottle the singular character of each individual vineyard** and, true to its name, Particiones, which in this case refers to 'allocation of land', has again revolutionised its character. A substantial number of what were predominantly Monastrell vines have been uprooted to leave the **vineyard with a more balanced distribution of red and white grapes.**

## 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.**



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| CHARACTERISTICS |  |
|-----------------|--|
| Brand           | Bruma del Estrecho de Marín / <b>Parcela Particiones</b> |
| Appellation     | DOP Jumilla  |
| Type            | Red wine   |
| Vintage         | 2024   |
| Variety         | Monastrell and Airén                                     |
| Alcohol         | 13.5 % by vol.   |
| Production      | 1,625 bottles  |

| VINEYARD        |  |
|-----------------|--|
| Name            | The name of the plot is Particiones. Located near the town of Tobarra, northern part of DOP Jumilla.   |
| Description     | Ungrafted, goblet-trained bush vines planted in dry, non-irrigated soils. Spur-pruned. Planted in low density (around 1.400 to 1.600 vines per hectare). |
| Altitude        | 720 metres above sea-level.  |
| Age             | Planted in 1960.   |
| Soil            | Sandy-loam.  |
| Climate         | Mediterranean climate with a continental character (wide diurnal temperature variation).   |
| Annual rainfall | 240 mm in 2024.  |

| PRODUCTION    |   |
|---------------|---|
| Harvest       | August 2024, hand harvested in cases of 12 kg.  |
| Production    | Whole berries from destemmed grapes. In the tank, we place approximately 40% white Airén grapes at the bottom and Monastrell on top. It undergoes a very short maceration. It is then pressed and fermentation takes place in stainless steel tanks at a controlled temperature, using native yeasts. Aged in a 1,500 L stainless steel tank. |
| Bottling date | February 4, 2025  |

| TASTING             |  |
|---------------------|--|
| Serving temperature | 14 °C - 16 °C  |
| Color               | Pale pink with a coral hue, slightly more intense than in cooler vintages; bright and clean.   |
| Nose                | Ripe red fruit (strawberry, raspberry, cherry) with hints of watermelon and citrus peel. Fine floral notes appear along with a background of dried herbs/low Mediterranean scrub, and a delicate reminder of white grapes (Airén) that brings a sense of aromatic breadth and lightness. |
| Palate              | Very fruity and silky on entry. In 2024 there is greater roundness and volume on the mid-palate, balanced by enough acidity to keep the finish very refreshing. Gentle progression, fine texture (a mark of the sandy soil and old vines), and a clean, slightly citrusy aftertaste.     |
| Food pairing        | Vegetable rice dishes, light Mediterranean cuisine, substantial salads, mild oily fish, and summery dishes with a touch of herbs.  |