

BRUMA

del estrecho de marín

PARCELA VEREDA

(single-vineyard wine)



This plot is called **Vereda** owing to the fact that a traditional drovers' road (vereda) used for the transhumance of bulls used to run next to it. As a result, there is a highly visible separation between the vineyards where the road, which is naturally no longer in use, used to be.

One of the most interesting things about this plot is that it boasts two evidently distinct types of

soil: a hillside with **white, chalky soils, poor in organic material, which affords salinity to the wine**, and at the foot of the hillside, **fresher soils that boast more abundant clay**.

The wine boasts exceptionally **attractive fruit nuances and good acidity**, while in parallel it **obscures the acidity with a noticeably high saline content** in the mouth.

THE COLLECTION

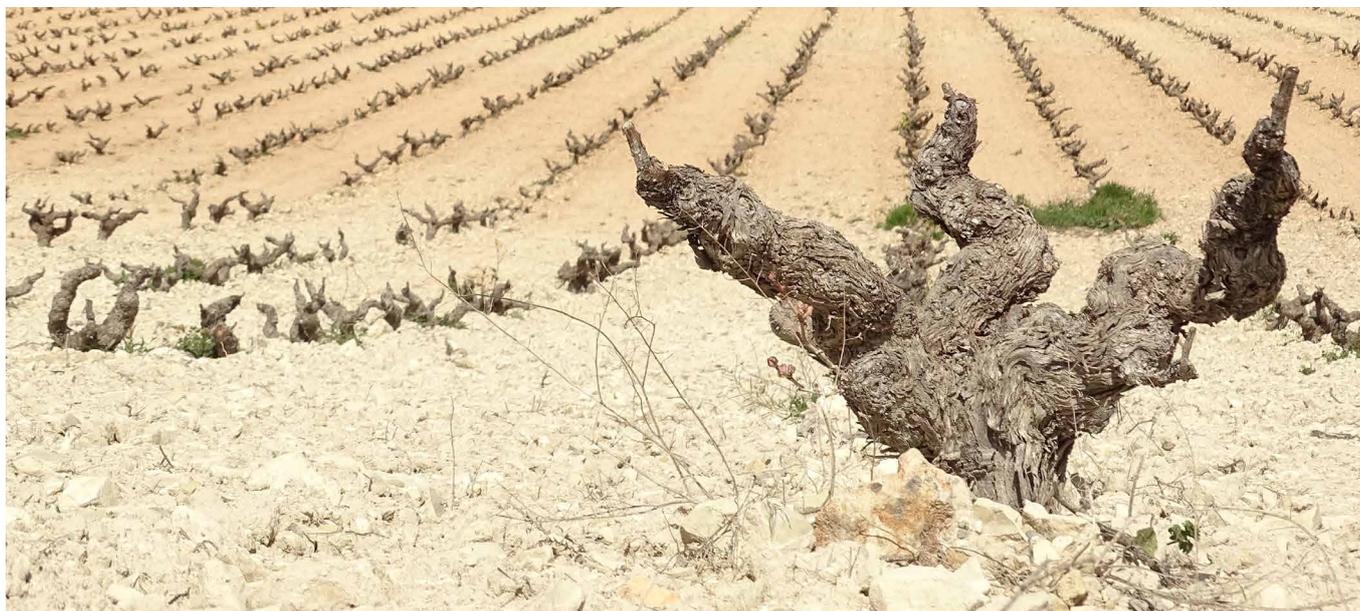
This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making **100% Monastrell wines from select DOP Jumilla vineyards**.

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**.



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Viña Elena
BODEGAS



CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / Parcela Vereda
Appellation	D.O.P. Jumilla
Type	Oaked red wine
Vintage	2024
Variety	100% Monastrell
Production	1,732 bottles
Alcohol	15% by vol.

VINEYARD	
Name	The name of the plot is Parcela Vereda. Located near the town of Tobarra, northern part of D.O.P. Jumilla.
Description	Ungrafted, goblet-trained bush vines, dry-farmed. Spur-pruned. Low density.
Altitude	652 m.a.s.l.
Age	This plot was planted in 1973.
Soil	This plot boasts two evidently distinct types of soil: a hillside with white, chalky soils, poor in organic material, which affords salinity, and at the foot of the hillside, fresher soils that boast more abundant clay.
Climate	Mediterranean climate with a continental character. Great diurnal range temperature.
Annual rainfall	240 mm in 2024

PRODUCTION	
Harvest	September 2024. Manually harvested in cases of 12 kg.
Vinification	Whole destemmed grape berries, fermented in a 2,000-liter stainless steel tank with native yeasts. Aged for 11 months in three French oak barrels from different vintages: 2021, 2022, and 2024.
Bottling	October 15, 2025

TASTING	
Serving temperature	15 -18 °C
Color	Medium-high intensity, ruby with violet reflections.
Nose	Ripe black and red fruits (blackberry, plum, pomegranate) define the aromatic profile, framed by a pronounced Mediterranean character. Balsamic hints of wild herbs and sweet spices unfold over a marked mineral-saline backbone, evoking limestone and sun-baked earth after rainfall.
Palate	Firm and juicy on the palate, showing a clear sense of concentration driven by a warm, low-yield vintage. The tannins are present yet polished, with a compact texture and good tension. Freshness derived from the limestone soil balances the ripeness, leading to a long finish marked by pronounced salinity, persistence and a strong mineral character.
Food pairing	Excellent with grilled meats, traditional slow-cooked dishes, lamb, mushrooms and gently spiced Mediterranean stews such as gazpachos manchegos.