

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.

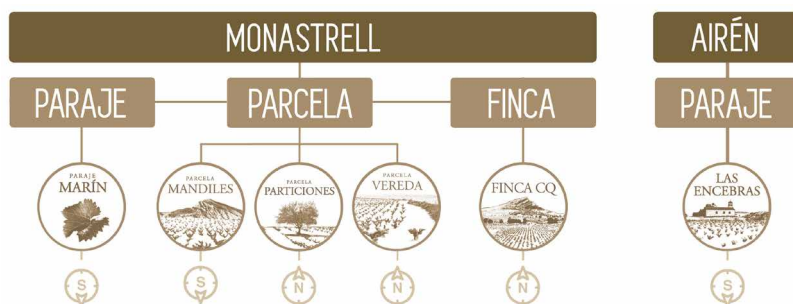
These **goblet-pruned vines**, which are planted using traditional distances of 2.7 x 2.7 m in **permeable, stony soils**, capture and retain precious moisture from the region's **scant rainfall** by **bedding their roots deep** into the fathomless soils in order to **survive periods of extreme drought.**



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 but 6 months concrete ageing
Vintage	2025
Variety	Monastrell (organic)
Production	24,590 bottles
Alcohol	14.5 % by vol.

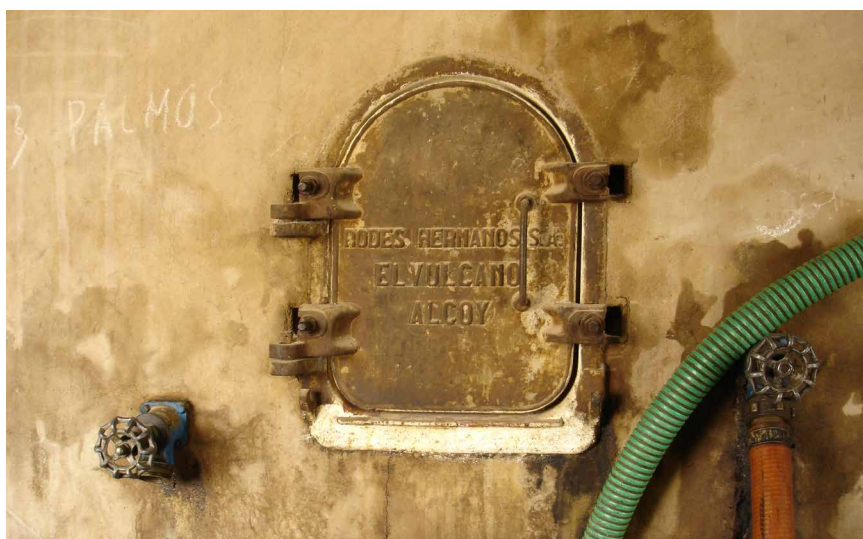
VINEYARD	
Name	Combination of different plots, located in the Marín Valley, southern sub-zone of the D.O.P. Jumilla.
Description	Vineyards planted as bush vines under dry farming conditions and certified organic. All plots were planted in low density (2,70 x 2,70 m). 
Altitude	380 - 400 m.a.s.l.
Age	The vineyard age ranges between 15 and 35 years.
Soil	Semi-arid limestone soils, very stony and permeable.
Climate	Dry Mediterranean.
Annual rainfall	190 mm in 2025.

PRODUCTION	
Harvest	Hand harvested between last week of August and first week of September 2024.
Vinification	Fermentation takes place in stainless steel tanks with the grapes' native yeasts, at temperatures below 27 °C. Malolactic fermentation is carried out slowly in concrete tanks, where the wine is then aged for 6 months in the old winery, a facility dating back to 1948. Unfined and not cold-stabilised.
Bottling	First week of April 2026.

TASTING	
Serving temperature	15°-18 °C
Color	Medium intensity, ruby color.
Aroma	Delicate on the nose, with notes of fresh red berries and subtle mineral hints.
Palate	A vintage reminiscent of 2023, more delicate than 2024. A medium-bodied, balanced and fruit-driven wine, with that distinctive limestone texture. A Monastrell that honestly reflects its origin.
Food pairing	Thanks to its fresh, fruit-driven and medium-bodied profile, this is a very versatile wine at the table. It pairs beautifully with tapas, sushi, salads, risottos, pizzas and Mediterranean rice dishes, such as rice with rabbit. It also offers an interesting pairing with grilled fish — such as turbot or salmon — as well as white meats.

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


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