

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, mi-**

nerality 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 2.8 x 2.8m 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.**



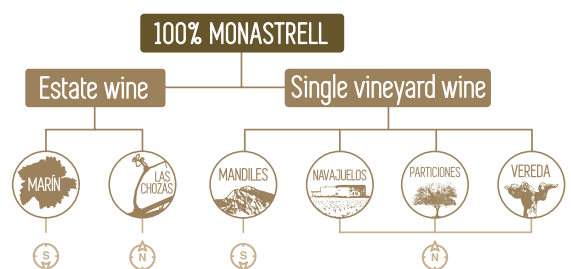
 DOP Jumilla

 ABV 14.5%

THE COLLECTION

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

VINEYARD COLLECTION





CHARACTERISTICS	
Bodega	Viña Elena
Brand	Bruma del Estrecho de Marín / Paraje Marín
DO	Jumilla
Type	Young red wine
Vintage	2015
Variety	100% Monastrell
ABV	14%
Production	21,000 bottles

VINEYARD	
Name	Estate wine Paraje Estrecho de Marín (southern DO Jumilla)
Description	Goblet pruned with traditional planting distances of 2.80m x 2.80m
Altitude	400m (average)
Age	26 years-old (average)
Soil	Semi-arid, chalk. Permeable, stony soils that retain moisture
Climate	Dry Mediterranean
Annual rainfall	250 L/m ² in 2015
Yield	3,800 k/ha

PRODUCTION	
Harvest	Manual, carried out in mid-September 2015
Winemaking	In vats at a controlled temperature of 19°C during the first 2 days of maceration, then at 27°C the following 6 days. Subject to short maceration due to the vintage's excessive hydric stress. Native yeast and low doses of sulphurous.
Bottling	Bottled without fining on 1 st June 2015

TASTING	
Temperature	15°-18°C

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Viña Elena
BODEGAS