



Finca CQ is our new *vino de finca* or **single-estate wine from Finca Casa Quemada** located in the high-plains of Jumilla at 700 m above sea level. The valley is protected to the east by the Sierra de la Cingla and to the north by the Sierra de Peña Rubia. **Its diverse soils are home to 47 ha. of Monastrell grapevines with an average age of 32, planted in vineyards with varying orientations.**

So far, we have dedicated five years to painstakingly recover the vineyards. We identified the textures and compositions of the soils by digging test pits in each of the estate's five vineyards, as well as measuring

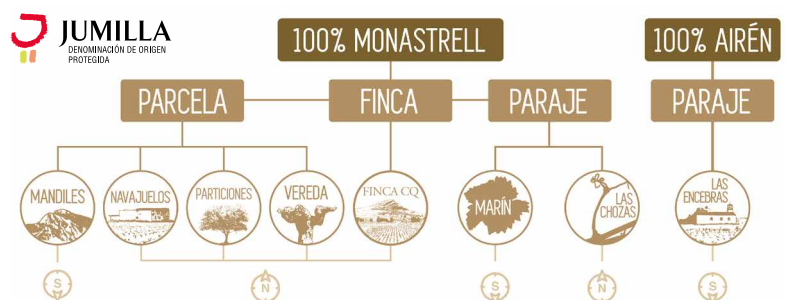
sunlight exposure (see image on next page). The soils range from deep, sandy soils with organic matter and very little active lime to more robust, loamy soils with green marlstone, and even sandy, conglomerate limestone soils. Some of the vineyards are on slopes, which limits water retention, and others on the banks of the Cingla *rambla* or natural storm drain with deep, sedimentary soils and better water retention properties.

This wine is a result of combining different plots that integrate Finca CQ. One of the key point of Finca CQ is the diversity, different aspects and type of soils make this wine unique.

THE COLLECTION

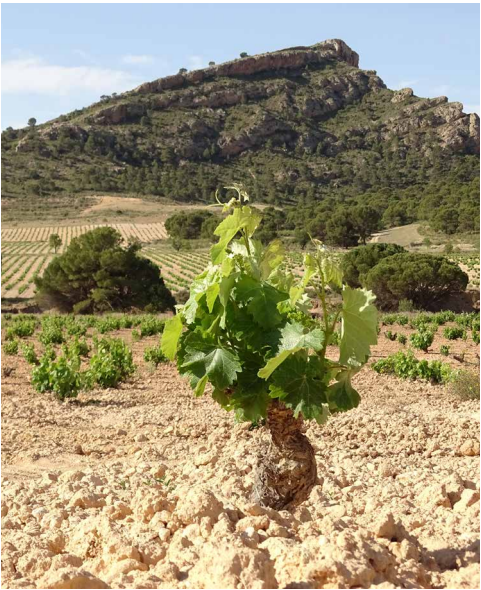
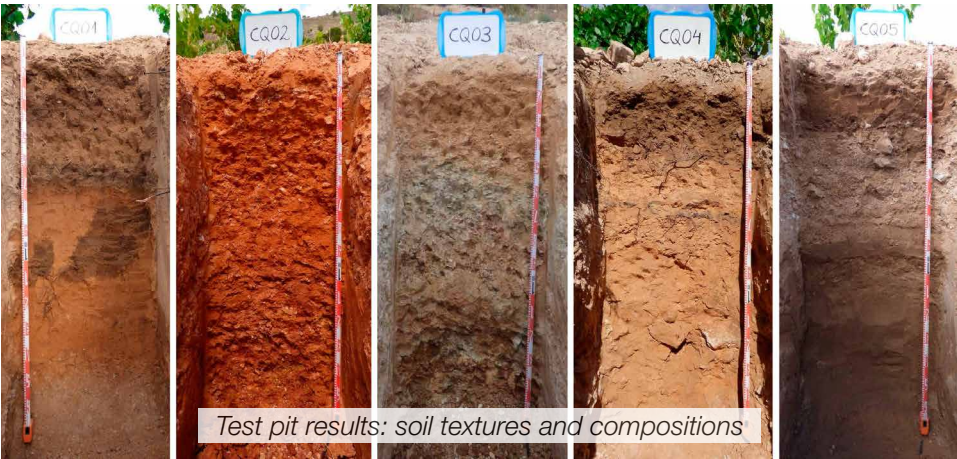
This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making **100% Monastrell wines from select DOP Jumilla vineyards.**

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.**



BRUMA

del estrecho de marín



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





CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / Finca CQ
Appellation	DOP Jumilla
Type	Oaked red wine
Vintage	2022
Variety	100% Monastrell
Alcohol	14,5 % by vol.
Production	10,226 bottles

VINEYARD	
Name	Finca means single-estate and CQ means "Casa Quemada", this is the name of the estate. Location: Sierra de la Cingla (shadow side). GPS coordinates: 38°33'18.4"N 1°19'26.2"W
Description	Dry-farmed, goblet-trained bush vines. Low density (2,7 x 2,7 m.).
Altitude	650 - 730 metres above sea-level.
Age	Planted between 1988 and 1990
Soil	Different type of soils: limestone, clay, sand.
Climate	Mediterranean
Annual rainfall	235 lt/m ² in 2022




PRODUCTION	
Harvest	September 2022, hand harvested in cases of 12 kg.
Production	Fermented in stainless steel vat at temperature controlled of 24-26 °C using natural yeasts. Malolactic fermentation and ageing has taken place in french oak barrels of 500 l. and also in concrete tank. Ageing time: 7 months. Just surface filtration (1-µm).
Bottling date	May 2023

TASTING	
Serving temperature	15 °C - 18 °C
Color	Medium intensity, ruby color
Nose	Fragrant nose dominated by red berries, spices, and chalky notes.
Palate	The wine is well-balanced, fruit-driven and the way the wine moves around your palate is outstanding. A Monastrell wine where the finesse, agility and delicacy are the main attributes.
Food pairing	The wine is quite versatile, it can pair well with any kind of meat and also with fish dishes which are dressed with sauces. And, of course, a really good wine for tapas and informal meals.

BRUMA

del estrecho de marín



	Type of bottle	Borg. 75 Vintage 296
	Empty bottle weight	0,45 kg
	Bottle weight	1,20 kg
	Bar code bottle	8437012670327
	Box weight - 6 bot.	0,26 kg
	Box weight - 12 bot.	0,86 kg
	Box Size - 6 bot.	30 x 25,5 x 17,8 cm
	Box Size - 12 bot.	50 x 31,2 x 19,3 cm
	Bar code case 6 bot.	28437012670321
	Bar code case 12 bot.	18437012670324
	Type of cork	Natural
	Cork weight	3,2 gr.

Bottle capacity	Bottles/case	Case weight (kg)	Type of pallet	Cases /pallet	Cases /tier	Total bottles	Total pallet weight (kg)	Size pallet
75 cl	6	7,5	European	108	12 x 9	648	833	120x80x175
75 cl	12	15,3	European	45	5 x 9	540	689	120x80x190
75 cl	6	7,5	American	135	15 x 9	810	1011	120x100x175
75 cl	12	15,3	American	54	6 x 9	648	827	120x100x190



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


Viña Elena
 BODEGAS