

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

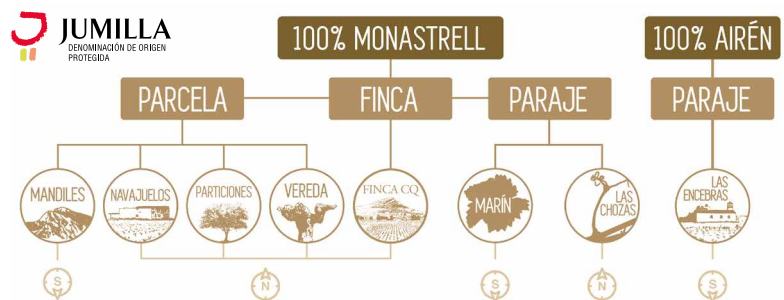
soil: a hillside with **white, chalky soils, poor in organic material, which affords salinity to the wine**, and at the foot of the hillside, **fresher soils that boast more abundant clay**.

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

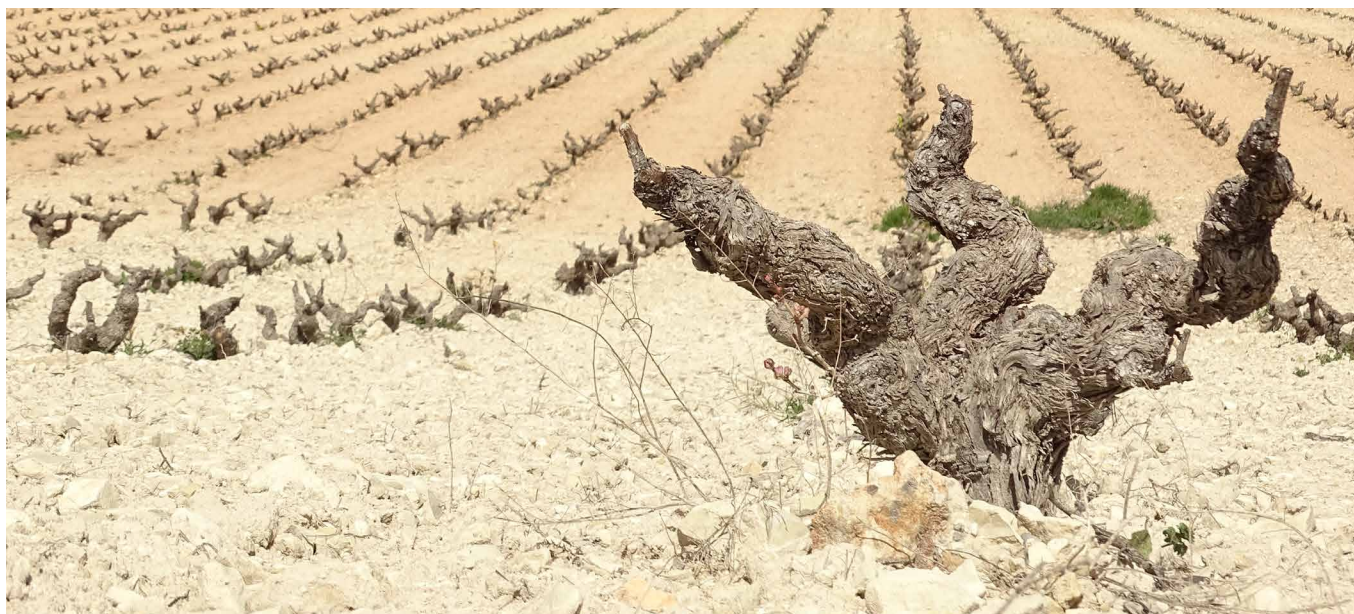
This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making **100% Monastrell wines from select DOP Jumilla vineyards**.

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**.



BRUMA

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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	2021
Variety	100% Monastrell
Production	1.233 bottles
Alcohol	15,5% 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	285 mm. in 2021

PRODUCTION	
Harvest	September 2021. Manually harvested in cases of 12 kg.
Vinification	Fermented in french oak fudre at temperature controlled of 24-26 °C using natural yeasts. Aged in french oak barrel (500 l.) during 10 months. This wine is subject to surface and amicrobic filtration (1-µm)
Bottling	August 2022

TASTING	
Serving temperature	15-18 °C
Color	Medium to high intensity, ruby colour.
Nose	Black fruit, spiced, licorice and some hints of earth and mineral.
Palate	Rich, full of taste, firm tannins and nice lingering mineral finish. A bold Monastrell wine, can age.
Food pairing	Great wine for barbecues, grilled steaks and homemade stews. Delicious wine with grilled baby goat ribs.