



**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

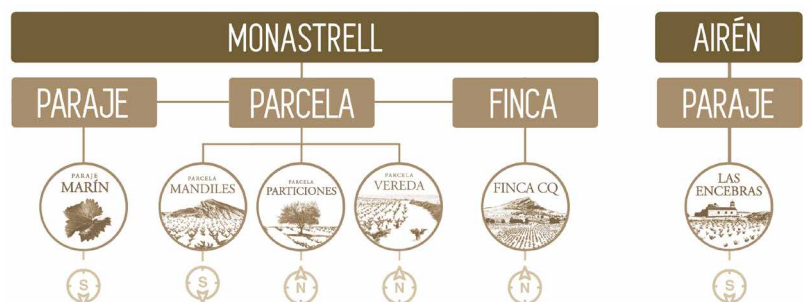
sunlight exposure (see image on next page). The soils range from deep, sandy soils with organic matter and very little active lime to more robust, loamy soils with green marlstone, and even sandy, conglomerate limestone soils. Some of the vineyards are on slopes, which limits water retention, and others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





CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / <b>Finca CQ</b>
Appellation	DOP Jumilla
Type	Oaked red wine
Vintage	2023
Variety	100% Monastrell
Alcohol	14.5 % by vol.
Production	12,078 bottles

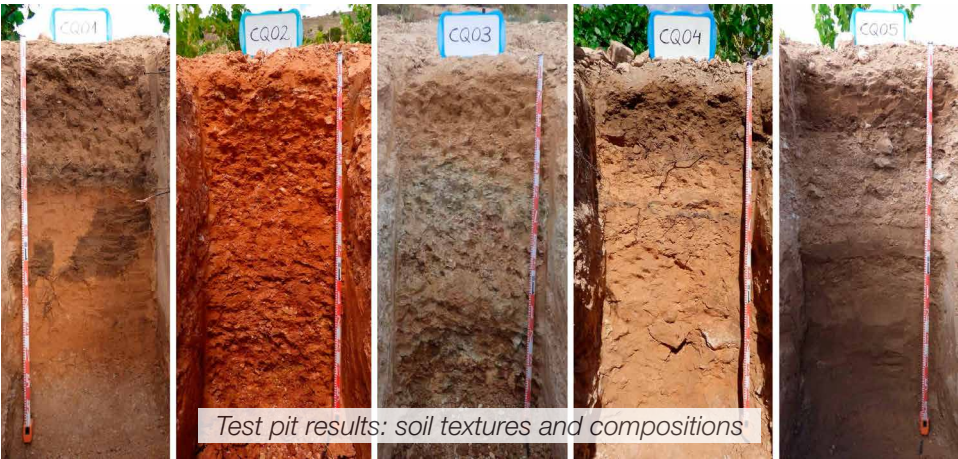
VINEYARD	
Name	Finca means single-estate and CQ means "Casa Quemada", this is the name of the estate. Location: Sierra de la Cingla (shadow side). GPS coordinates: 38°33'18.4"N 1°19'26.2"W
Description	Dry-farmed, goblet-trained bush vines. Low density (frame 2,7 x 2,7 m). The central axis of this wine are two plots with different soils and orientations, with a limestone concentration above 30% in both plots.
Altitude	650 - 730 metres above sea-level.
Age	The vineyard was planted approximately in 1981
Soil	Two types of soil: a deep sandy soil plot, located at the end of a hillside where there is water retention, in it we can find a multitude of roots of different sizes at 1.50 m deep and at 1.20 m we have calcareous soil layers. The behavior of the vineyard in this soil is vigorous, producing large berries with more dilution. The other plot is sandy loam soil with a lot of limestone, quite poor soil where the roots only go down to 70 cm and where we find a calcareous layer. In this plot there is more concentration and structure than in the other. In the end there are two styles of fruit that complement each other, on the one hand fluid, light wines and on the other hand more concentrated and structured wine.
Climate	Mediterranean
Annual rainfall	291 lt/m <sup>2</sup> in 2023

PRODUCTION	
Harvest	September 2023, 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 2024

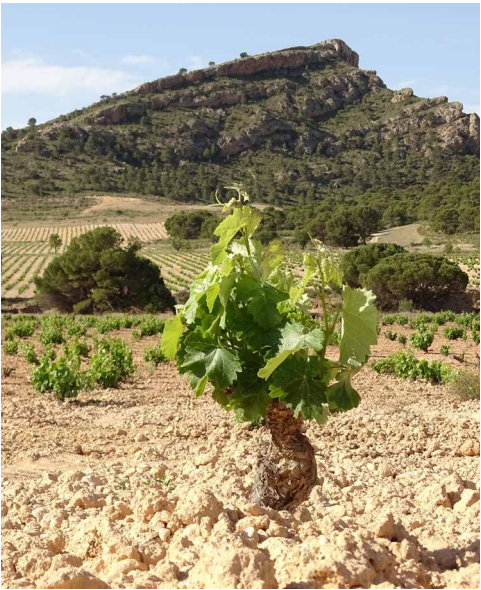
TASTING	
Serving temperature	15 °C - 18 °C
Color	Medium intensity, ruby color
Nose	Fragrant nose dominated by red berries, spices, and chalky notes.
Palate	The wine is medium-bodied, well-balanced and fruit-driven. The way the wine moves around your palate is outstanding. A Monastrell wine where the complexity, finesse, delicacy and chalky feeling 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



Test pit results: soil textures and compositions






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



# BRUMA

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



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