

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.**

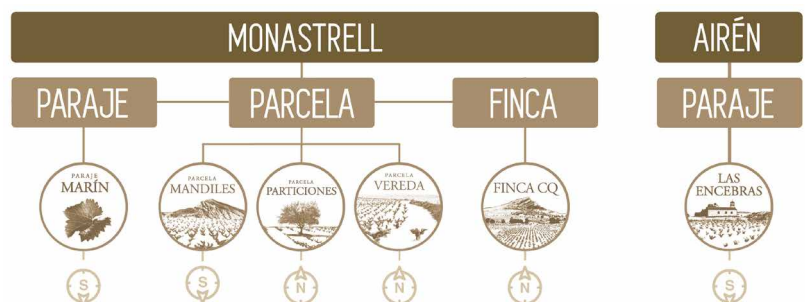
 DOP Jumilla



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.**



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Viña Elena
BODEGAS



CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / Paraje Marín
Appellation	D.O.P. Jumilla
Type	Unoaked but 7 months concrete ageing
Vintage	2023
Variety	100% Monastrell
Production	22,117 bottles
Alcohol	13.0 % by vol.

VINEYARD	
Name	Combination of different plots, located in the Marín Valley, southern sub-zone of the D.O.P. Jumilla.
Description	Dry-farmed, bush vines, hand harvested. All plots were planted in low density (2,70 x 2,70 m).
Altitude	380 - 400 m.a.s.l.
Age	The age of the vines vary from 15 to 35 years old
Soil	Limestone
Climate	Dry Mediterranean
Annual rainfall	290 L/m ² in 2023




PRODUCTION	
Harvest	Between last week of August and first week of September 2023, hand harvested.
Vinification	Fermented in stainless steel vat at temperature controlled of 24-26 °C using natural yeasts. Malolactic fermentation in concrete vat and ageing in concrete during 7 months. Not fined and not cold stabilized. Tangencial and amicrobic filtration (3 & 1-µm)
Bottling	April 2024

TASTING	
Serving temperature	15°-18°C
Color	Medium intensity, ruby color.
Aroma	Delicate nose, notes of fresh red berries and slightly mineral hints.
Palate	This vintage is more delicate and fragrant than previous ones. Paraje Marín 2023 is fruit-forward, medium-bodied, balanced with its characteristic chalky finish. A wine that is in the fresh side of the Monastrell world.
Food pairing	Great wine for <i>tapas</i> , sushi, grilled salmon, baked cod with tomato sauce, risotto, <i>Arroz y conejo</i> and white meats. Also, excellent wine to pair with thai, cantonese and italian cuisine.

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	Type of bottle	Borg. 75 Vintage 296
	Empty bottle weight	0,45 kg
	Bottle weight	1,20 kg
	Bar code bottle	8437012670433
	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.	18437012670430
	Bar code case 12 bot.	28437012670437
	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	713	120x80x190
75 cl	6	7,5	American	135	15 x 9	810	1039	120x100x175
75 cl	12	15,3	American	54	6 x 9	648	853	120x100x190



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