

# 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

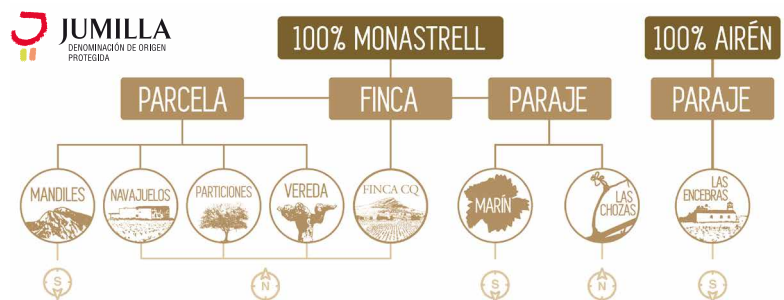
soil: a hillside with **white, chalky soils, poor in organic material, which affords salinity to the wine**, and at the foot of the hillside, **fresher soils that boast more abundant clay**.

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**.

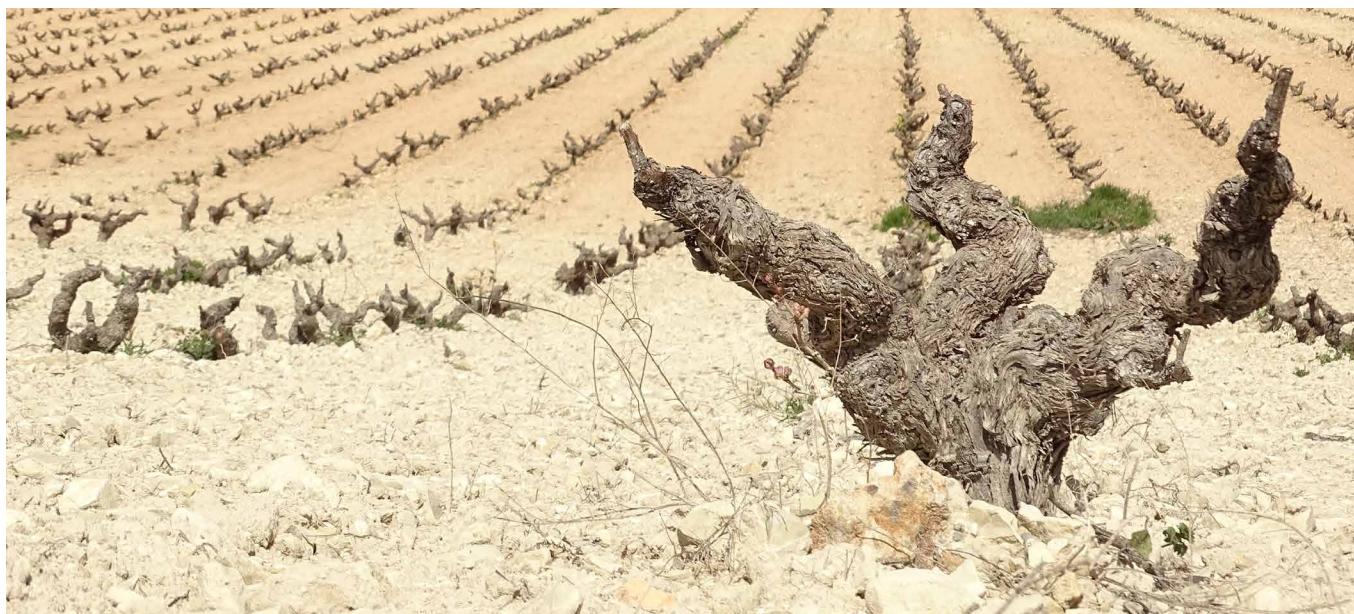
Using vineyard husbandry and winemaking techniques acquired from local viticulturists, they skilfully craft their wines to **reach their full expression with regard to microclimate, soil, location, and the age of the vines**.





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**Viña Elena**  
BODEGAS





CHARACTERISTICS	
Brand	Bruma del Estrecho de Marín / <b>Parcela Vereda</b>
Appellation	D.O.P. Jumilla
Type	Oaked red wine
Vintage	2022
Variety	100% Monastrell
Production	1.997 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	235 mm. in 2022




PRODUCTION	
Harvest	September 2022. 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.
Bottling	November 2023

TASTING	
Serving temperature	15 -18 °C
Color	Medium to high intensity, ruby colour.
Nose	Complex nose, quite "mediterranean", balsamic and spiced.
Palate	Rich, full of taste, firm tannins and nice lingering mineral finish. A bold Monastrell wine, suitable for aging.
Food pairing	Great wine for barbecues, grilled steaks and homemade stews. Delicious wine with grilled baby goat ribs.

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	<b>Type of bottle</b>	Borg. 75 lsis
	<b>Empty bottle weight</b>	0,74 kg
	<b>Bottle weight</b>	1,49 kg
	<b>Bar code bottle</b>	8437012670709
	<b>Box weight - 6 bot.</b>	0,29 kg
	<b>Box weight - 12 bot.</b>	0,86 kg
	<b>Box Size - 6 bot.</b>	31,2 x 25,5 x 19 cm
	<b>Box Size - 12 bot.</b>	50 x 31,2 x 19,3 cm
	<b>Bar code case 6 bot.</b>	18437012670706
	<b>Bar code case 12 bot.</b>	
	<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	9,2	European	88	11 x 8	528	834	120x80x170
75 cl	12	18,7	European	45	5 x 9	540	866	120x80x190
75 cl	6	7,5	American	135	15 x 8	810	1269	120x100x175
75 cl	12	9,2	American	54	6 x 9	648	1036	120x100x190



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