



Vina Elena, Bruma del Estrecho de Marín, Finca CQ, DO Jumilla, Spain, 2021

Producer Profile

A deeply personal project from Elena Pacheco and Isio Ramos, encapsulating the very different reflections of terroir on their much loved Monastrell grape.

Each wine, all DO Jumilla but from different old vine plots, express startling individuality based on their microclimate, soil, location and age of the vines. Sites across two locations, Marín and Las Encebras, three specific plots, Mandiles, Vereda, Particiones, and one estate, Casa Quemada.

Viticulture

A 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 vines with an average age of 32, planted in vineyards with varying orientations. So far, they have dedicated five years to painstakingly recovering the vineyards. Identifying 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. 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. For Finca CQ's wine, they selected a vineyard with deep sandy soils and low levels of active lime planted with vigorous, deep-rooted Monastrell vines that produce fresh, balanced grapes. The northwest-facing vineyard stops the grapes from over-ripening during hot, dry summers to make a wine that displays great elegance and depth.

Winemaking

Fermented in stainless steel vat at a temperature controlled to 24-26 °C using natural yeasts. Malolactic fermentation and ageing has taken place in French oak barrel of 500 litre and in concrete tank for 7 months.

Tasting Note

Fruit-driven, silky and delicate on the palate yet powerful at the same time. A wine with true Mediterranean typicity reflecting the place from which it comes, and deliciously balanced dark fruit, underlying fresh acidity and long, long, long finish.

Food Matching

A versatile wine which pairs well with any meat or fish dishes, and can hold up to robustly flavoured sauces.

Awards



Product code: 4845

Technical Details

Varieties:

Monastrell 100%

ABV: 14.5%

Closure: Natural cork

Oak Ageing

Time: 7 Months



Colour: Red
Style: Still wine
Case Size: 6 x 75cl

Type: 500 litre French Oak
% wine oaked: 20
% new oak: None

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