



Vina Elena, Bruma del Estrecho de Marin, Paraje Las Encebras, DO Jumilla, Spain, 2023

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

The idea behind making a white wine from the region's traditional Airén grape variety falls in line with their objective of paying tribute to and enhancing the value of Jumilla's native strains. Currently undervalued, Airén had its heyday some 50 years ago when it was prized for its notable yield. Owing to its long growth cycle, this variety is able to withstand the intense heat and scarce rainfall that characterise the DOs southern region. However, in present-day Jumilla the variety is in danger of extinction with only a few old vineyards still producing – one of which, with its 38-year old vines, gives rise to this wine. The vines are planted in sandy soils which afford more freshness to the fruit. This gold-coloured grape boasts neutral, discrete aromas on the nose, while in the mouth warmth prevails. The aim was to make a unique wine with the intention of extracting the grape's full potential and the very best it has to give: its hidden expression. This comes from a combination of different plots, located in the village of "Las Encebras".

WINEMAKING

Fermented in stainless-steel vat at a controlled temperature of 14-16 °C using natural yeasts. Maceration was done on the skins and with some whole bunches (less than 30%). Biological ageing in 20 litre glass demijohns for 10 months.

TASTING NOTE

Pale, orange in colour. Citrus fruit, spicy notes and Mediterranean herbs on the nose, crisp, sharp and mineral. This is not your usual Airén but the skin-contact maceration and biological ageing in demijohns have created a beautiful orange wine with immense character and expression.

FOOD MATCHING

This wine pairs well with tapas such as fried almonds, hueva de mújol as well as salads, sea food and fish.

AWARDS

Tim Atkin Special Report 2024 - 90 Points



Product code: 4846

TECHNICAL DETAILS

Varieties:

Airén 100%

Features:

Vegetarian

Vegan

ABV: 11%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

Order online or email orders@alliancewine.com