



Vina Elena, Bruma del Estrecho de Marin, Paraje Marin, DO Jumilla, Spain, 2022

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

Hand harvested in September from 15 to 35 year old dry-farmed bush vines planted at a low density of 1,400 to 1,600 vines per ha and situated on limestone soils located on both sides of the Marín valley situated at about 380 metres above sea level in the southern subzone of the D.O.P Jumilla.

Winemaking

Fermented using natural yeasts in stainless steel vat at a temperature controlled to 24-26°C. Malolactic fermentation and ageing in concrete tank for 7 months.

Tasting Note

On the palate, the weight, the silkiness and the flavours make this a wine that stands out. Paraje Marín is a terroir-driven Monastrell with a wonderful character and reflects its origin, the Marín Valley, being the southern part of the appellation.

Food Matching

A great wine for tapas, sushi, grilled salmon, baked cod with tomato sauce, risotto, Arroz y conejo and white meats. Also, excellent wine to pair with Thai, Cantonese and Italian cuisine.

Awards



Product code: 4847

Technical Details

Varieties:

Monastrell 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

Order online or email orders@alliancewine.com