



Vina Elena, Bruma del Estrecho de Marín, Parcela Vereda, DO Jumilla, Spain, 2020

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

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. 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. Parcela Vereda is located near the town of Tobarra, in the northern part of D.O.P. Jumilla. The vines are ungrafted, 45-year-old goblet-trained bush vines sited in dry non irrigated soils and spur-pruned.

Winemaking

Fermented in stainless-steel vats at a temperature controlled to 24-26 °C using natural yeasts. Aged in cement tank without epoxy for 4 months and in 500-litre French oak fudres or 3 months.

Tasting Note

The wine boasts exceptionally attractive fruit nuances and good acidity, which is enhanced by a noticeably high saline content in the mouth. Intense aromas of red berries, hints of cacao, quite spiced, balsamic, and earthy on the nose, followed by abundant flavour intensity, and slight hints of mellow spice combined with the red fruit. Rounded, ripe tannins, well-balanced and a finish which leaves you wanting more.

Food Matching

A great wine to pair with "arroz y conejo", risotto, pastas and of course any kind of tapas and meat. Also with Asian-influenced dishes ... the possibilities of pairings with this wine are endless.

Awards

Robert Parkers The Wine Advocate 91 Points

Technical Details

Varieties:

Monastrell 100%



ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: 500 litre French Oak Fudre

% wine oaked: 100

% new oak: None

Product code: 4848

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