

BRUMA

del estrecho de marín

parcela PARTICIONES

(single-vineyard wine)



Particiones, located in the municipality of Tobarra, is perhaps the oldest vineyard in the collection, with **55 to 60 year-old vines**.

The vineyard boasts sandy soils which are planted not only with Monastrell but also Airén and Moravia (less than 5%). We don't separate the grapes when they are harvested and maybe because of this it's one of the most complex wines in the range. **The coupage of these varieties and the type of soil give rise to a smooth, elegant wine rather than a full-bodied wine.**

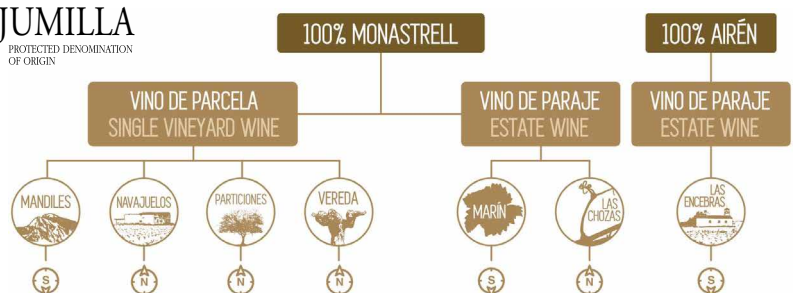
This wine is **aged 10 months in third-fill oak barrels**. It maintains all the properties of the fruit and the elegance of the soil, and boasts **immense complexity when it comes to indentifying nuances**.

The name, Particiones, derives from the fact that in the past the estate belonged just to one individual yet over the generations it has been sold-off in parts and currently the vineyard, the olive groves, and the almond orchard all have different owners.

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 / Parcela Particiones
Appellation	DOP Jumilla
Type	Oaked red wine
Vintage	2017
Variety	100% Monastrell
Production	3,028 bottles

VINEYARD	
Name	The name of the plot is Particiones. Located near the town of Tobarra, northern part of DOP Jumilla.
Description	Ungrafted, goblet-trained bush vines planted in dry, non-irrigated soils. Spur-pruned. Planted in low density (around 1.400 to 1.600 vines per hectare). Highlight that there are some vines of Airén and Moravia agria in the plot.
Altitude	720 m.a.s.l.
Age	The age of the vines are 57 years old.
Soil	Sandy-loam.
Climate	Mediterranean climate with a continental character (wide diurnal temperature variation).
Annual rainfall	224 mm (2017)




PRODUCTION	
Harvest	September 2017. Hand harvested in crates of 20 kg.
Production	Fermented in french oak fudre at temperature controlled of 24-26 °C using natural yeasts. Aged in french oak fudre of 5.000 liters during 10 months. This wine is subject to surface and amicrobic filtration (1-µm).
Bottling date	July 2018

TASTING	
Serving temperature	15 °C - 18 °C
Color	Medium intensity, ruby
Nose	Medium to high intensity, ripe black plums, hints of cloves and earthy.
Palate	Ripe, rich, bold and juicy palate. Well-balanced and fine tannins. Good example of a ripe Monastrell. It is a mediterranean fruit bomb!
Food pairing	It pairs perfectly well with steaks, stews and hard cheeses.

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	Type of bottle	Borg. 75 Vintage 296
	Empty bottle weight	0,45 kg
	Bottle weight	1,20 kg
	Bar code bottle	8437012670716
	Box weight - 6 bot.	0,26 kg
	Box weight - 12 bot.	0,86 kg
	Box Size - 6 bot.	30 x 25,5 x 17,8 cm
	Box Size - 12 bot.	50 x 31,2 x 19,3 cm
	Bar code case 6 bot.	18437012670713
	Bar code case 12 bot.	
	Type of cork	Natural
	Cork weight	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	7,5	European	108	12 x 9	648	833	120x80x175
75 cl	12	15,3	European	45	5 x 9	540	689	120x80x190
75 cl	6	7,5	American	135	15 x 9	810	1011	120x100x175
75 cl	12	15,3	American	54	6 x 9	648	827	120x100x190



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