

¿POR QUÉ NO? SELECTIONS



VIÑA ELENA (DO Jumilla)



Viña Elena Paraje Las Chozas 2018

100% Monastrell

Aging: 6 months in 5,000L French oak foudre

Vineyard: Organic in practice

Alcohol: 13% Alc by Vol

Production: 1,050 cases

Background: This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making 100% Monastrell wines from select DOP Jumilla vineyards. Working organically and using winemaking techniques acquired from local viticulturists, they skillfully craft their wines to reach their full expression with regard to microclimate, soil, location, and the age of the vines.

Grapes: 100% Monastrell (Mourvèdre) from 35-50 year-old organic vines planted at 1,950 feet elevation.

Soils/Climate: From the valley of "Las Chozas" located near the town of Tobarra in the northern part of DOP Jumilla. Fresh chalky soils strewn with stones and some sandier areas. Mediterranean climate with continental character. Substantial diurnal temperature range.

Viticulture: Organic in practice and awaiting final certification (a 4-year process). Ungrafted, goblet-trained bush vines planted in dry, non-irrigated soils. Spur-pruned.

Winemaking: Hand harvested in September 2018. Fermented in stainless steel at a controlled temperature of 24-26 °C using natural yeasts. Aged in french oak foudre of 5,000 liters for 6 months. Bottled in June 2019.

