

# ¿POR QUÉ NO? SELECTIONS



## VIÑA ELENA (DO Jumilla)



### Viña Elena Paraje Las Encebras 2023 (Orange Wine)

**100% Airén**

**Aging: 10 months in Glass Demijohns**

**Vineyards: Organic in practice**

**Alcohol: 11% Alc by Vol**

**Production: 1,156 bottles (120 bottles imported)**

**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. This rare wine is the one exception in the lineup as it is 100% Airén aged biologically.

**Grapes:** 100% Airén from organic vines planted between 1980-1985 at 1,100-1,200 feet elevation in the village of "Las Encebras".

**Soils/Climate:** From a combination of different plots, located southern sub-zone of the DO Jumilla. Sandy soils. Dry Mediterranean climate.

**Viticulture:** Non-irrigated, bush vines, hand harvested. All plots planted in low density (around 1,400 to 1,600 vines per hectare).

**Winemaking:** Hand harvested in September 2023. Fermented in stainless steel at a controlled temperature of 14-16 °C using natural yeasts. Maceration with the skins and whole bunches (less than 30 %). Biological aging in 20L glass demijohns for 10 months. Bottled in March 2024.

