

¿POR QUÉ NO? SELECTIONS



VIÑA ELENA (DO Jumilla)



Viña Elena Finca CQ 2023

100% Monastrell (Mourvèdre)

Aging: 7 months in used 500L French oak and concrete

Vineyard: Organic in practice

Alcohol: 14.5% Alc by Vol

Production: 1,000 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 from 32-year-old organic vines at 2,300 feet elevation planted on a single estate (Finca) named Casa Quemada (CQ).

Soils/Climate: Soils range from deep, sandy soils with organic matter and very little active lime to more robust, loamy soils with green marlstone, and even sandy, conglomerate limestone soils. Dry Mediterranean climate.

Viticulture: Organic in practice and awaiting final certification. 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 24-26 °C using natural yeasts. Malolactic fermentation and aging in used 500L French oak and concrete for 7 months. Bottled in May 2024.

