

¿POR QUÉ NO? SELECTIONS



VIÑA ELENA (DO Jumilla)



Viña Elena Paraje Las Encebras 2020 (Orange Wine)

100% Airén

Aging: 10 months in Glass Demijohns

Vineyards: Organic in practice

Alcohol: 13% Alc by Vol

Production: 998 bottles

Background: This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making 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% Airén from organic vines planted between 1980-1986 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 2020. 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 ageing in 20L glass demijohns for 10 months. Bottled in June 2021.

