POR QUÉ NO? **SELECTIONS**

Viñaelena

VIÑA ELENA *(DO Jumilla)*



Viña Elena Paraje Marín 2020

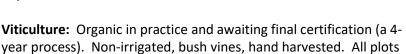
100% Monastrell

Aging: 7 months in 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 (Mourvèdre) from 15-35 year-old organic vines planted at 1,200-1,300 feet elevation.

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



Winemaking: Hand harvested in September 2020. Fermented in stainless steel at a controlled temperature of 24-26 °C using natural yeasts. Malolactic fermentation in concrete vat and aged in concrete for 7 months. Bottled without clarification in June 2021.

