

# ¿POR QUÉ NO? SELECTIONS



## VIÑA ELENA (DO Jumilla)



**Viña Elena Paraje Marín 2022**

**100% Monastrell (Mourvèdre)**

**Aging: 7 months in concrete**

**Vineyard: Organic in practice**

**Alcohol: 14% Alc by Vol**

**Production: 1,700 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 Marín Valley, southern sub-zone of the DO Jumilla. Limestone soils. Dry Mediterranean climate.

**Viticulture:** Organic in practice and awaiting final certification (a 4-year process). 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 2022. 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 unfiltered without cold stabilization in April 2023.

