

# ¿POR QUÉ NO? SELECTIONS



## VIÑA ELENA (DO Jumilla)



**Viña Elena Parcela Mandiles 2019**

**100% Monastrell**

**Aging: 10 months in 500L French oak foudre**

**Vineyard: Organic in practice**

**Alcohol: 14.5% Alc by Vol**

**Production: 107 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 69 year-old organic vines planted at 1,077 feet elevation.

**Soils/Climate:** Parcela Mandiles located in the valley of Estrecho de Marín, southern sub-zone of the DOP Jumilla. Limestone soils and Mediterranean climate.

**Viticulture:** Organic in practice and awaiting final certification (a 4-year process). Ungrafted vines, planted with bases facing north so that the roots are always shaded by the leaves.

**Winemaking:** Hand harvested end of August 2019. Fermented in French oak foudre at a controlled temperature of 24-26 °C using natural yeasts. Aged in french oak foudre of 500 liters for 10 months. Bottled in October 2020.

