POR QUÉ NO? SELECTIONS

VIÑA ELENA (DO Jumilla)





Viña Elena Parcela Mandiles 2019

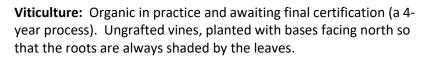
100% Monastrell

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.



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.



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