

¿POR QUÉ NO? SELECTIONS



VIÑA ELENA (DO Jumilla)



Viña Elena Parcela Vereda 2018

100% Monastrell

Aging: 4 months in concrete followed by 3 months in 5,000L French oak foudre

Vineyard: Organic in practice

Alcohol: 14.5% Alc by Vol

Production: 222 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 45 year-old organic vines planted at 1,950 feet elevation.

Soils/Climate: From the plot of Parcela Vereda located near the town of Tobarra in the northern part of DOP Jumilla. The plot boasts two distinct types of soil: a hillside with white, chalky soils, poor in organic material, which affords salinity, and at the foot of the hillside, fresher soils that boast more abundant clay. Substantial diurnal temperature range.

Viticulture: Organic in practice and awaiting final certification (a 4-year process). Ungrafted, goblet-trained bush vines planted in dry, non-irrigated soils. Spur-pruned.

Winemaking: Hand harvested in September 2018. Fermented in stainless steel at a controlled temperature of 24-26 °C using natural yeasts. Aged in concrete for 4 months and then french oak foudre of 5,000 liters for 3 months. Bottled in October 2019.

