

¿POR QUÉ NO? SELECTIONS



VIÑA ELENA (DO Jumilla)



Viña Elena Paraje Marín 2024

100% Monastrell (Mourvèdre)

Aging: 7 months in concrete

Vineyard: Certified Organic

Alcohol: 13.9% Alc by Vol

Production: 2,000 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 Marín Valley, southern sub-zone of the DO Jumilla. Limestone soils. Dry Mediterranean climate.

Viticulture: Certified organic. Dry-farmed, hand harvested, bush vines (en vaso). All plots are planted in low density (around 1,400 to 1,600 vines per hectare).

Winemaking: Hand harvested between the last week of August and first week of September 2024. 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 unfined without cold stabilization on March 25, 2025.

