

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Alberto Redrado &  
Violeta Gutierrez de la Vega

**Curii Uvas y Vinos**  
Trepadell 2016

**Appellation** VdT Alicante

**Locality** Teulada

**Climate** Mediterranean

**Varieties** Trepadell, Merseguera

**Soil** Calcareous

**Elevation** 250 meters

**Vine Age** 40-60 years

**Pruning** En Vaso

**Farming** Practicing organic

**Production** 52 cases (6pk)



**Curii Uvas y Vinos** is the name of the personal project of **Violeta Gutiérrez de la Vega** and her partner **Alberto Redrado**, sommelier from the highly regarded l'Escaleta restaurant in Cocentaina (Alicante). The wines are fermented and aged in the Gutiérrez de la Vega family's cellar in Parcent and like the family wines, they are bottled without D.O. Alicante designation, even though the grapes are grown within the limits of the appellation. They work small vineyard plots, with a total of 1.2 hectares in six different parcels, producing some 2,000 bottles per year for now. The couple aims to rescue and restore old parcels in their native region and make wines with minimal intervention – true Mediterranean wines with rich, meditative fruit, lifted aromatics, and drinkability.

The province of **Alicante** is known mainly for Monastrell and Moscatel, but Curii is focused on the local clone of Garnacha called *Giró*, along with obscure white grapes Trepadell and Merseguera. Here in Xaló (Jalón) about 5 miles from the Mediterranean Sea in southeastern Spain, Violeta and Alberto are championing their local *Giró* vines to produce a red wine of finesse, structure and complexity.

This Alicante white is comprised of 90% **Trepadell** and 10% **Merseguera**. The vines are planted on dramatic white calcareous soils, similar to those found in Jerez, at 250 meters elevation with an eastern-southeastern orientation overlooking the Mediterranean sea 5km away. The grapes were de-stemmed, crushed, and pressed directly into old 250 liter American oak barrels for fermentation and aging on the lees without battonage. Very little SO<sub>2</sub> was added at bottling and the wine sees a very light filtration. The result is a savory and crystalline vino blanco with notes of citrus, beeswax, and sea salt, the essence of the ocean, and perfect to pair with a variety of sea creatures, especially the head-on prawns of coastal Alicante.