

# VIEW FROM THE CELLAR

By John Gilman

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## Alberto & Violeta



Another new estate to me that should be singled out for praise from this round of samples was the winery of Alberto Redrado and Violeta Gutiérrez in the Alicante mountains, which they call Curii. Alberto Redrado is the wine director and co-owner of the Michelin two-starred restaurant of l'Escaleta in Alicante, and Violeta Gutiérrez is the daughter of one of the top wine producers in the region, Felipe Gutiérrez de la Vega, whose personal specialty is dessert wines. The young couple produces an old vine Garnacha that is absolutely out of this world and will completely change perceptions of what is possible in the torrid region of Alicante.



### **2013 Curii Tinto- Alberto & Violeta**

The Curii Tinto is an old vine bottling of Garnacha produced up in the mountains of Alicante. The vineyards are all on limestone and the wine is fermented with fifty percent whole clusters and given an old school, leisurely élevage of one year in old French barriques and an additional year in even older, American oak foudre prior to bottling. The 2013 Curii is a stunningly beautiful wine on the nose, offering up an aromatic constellation of raspberries, red currants, eucalyptus, a touch of orange peel, lovely soil tones and a topnote of sandalwood. On the palate the wine is deep, ripe, full-bodied and beautifully balanced, with superb depth at the core, lovely complexity, fine focus and a very, very long, moderately tannic and tangy finish. This reminds me of some great, old school California wines from the sixties or seventies, made from a cross of some unknown, old vine field blend and Heitz Martha's Vineyard. It is loaded with personality out of the blocks and also shows the potential for very positive evolution with extended bottle age and I would be inclined to tuck it away in the cellar for a couple of years. This is 14.5 percent octane and yet is fresh, vibrant and seamlessly balanced! 2019-2040. **93+**.