

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

**Appellation** VdT Alicante

**Locality** Xaló

**Climate** Mediterranean

**Varieties** Giró (Garnacha)

**Soil** clay/calcareous

**Elevation** 600 meters

**Vine Age** 30-100 years

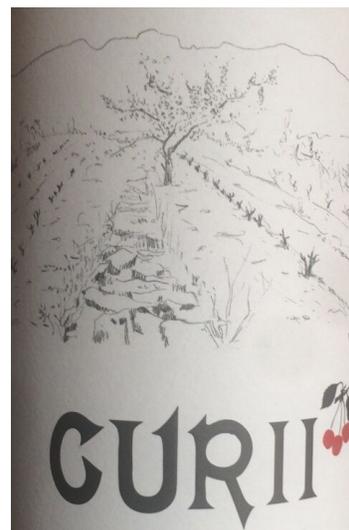
**Pruning** En Vaso

**Farming** Practicing organic

**Production** 2,500 bottles

## Curii Uvas y Vinos

Giró



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.

Curii is 100% **Giró** harvested by hand, not de-stemmed and foot-trodden in open vats. Fermentation is with native yeast and whole grape clusters, then raised one year in neutral French oak barriques, and a second year in old American oak casks. Bottling is without fining or filtration. It is a richly exotic *vino tinto*, capable of many years of bottle age, but upon release it shows a wide variety of red and dark fruits, herbs and spices, almost reminiscent of the savory vermouths made from this area. Unique and intense, pair it with wild game with rosemary or the traditional paellas of the region.