

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alberto Redrado &
Violeta Gutierrez de la Vega

Appellation VdT Alicante

Locality Sierra de Bernia

Climate Mediterranean

Varieties Giró (Garnacha)

Soil Calcareous-ferrous

Elevation 650 meters

Vine Age 60-80 years

Pruning En Vaso

Farming Practicing organic

Production 14 cases

Curii Uvas y Vinos

Sr. Hyde 2014



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.

Sr. Hyde comes from the highest altitude **Giró** vineyard that Curii works with at 650 meters elevation in the Sierra de Bernia mountains, where the vines are planted on iron-rich limestone soils. The plot is uniquely rocky, and gives wines of great structure and complexity. The grapes were foot-trodden and fermented 100% whole cluster in an open top barrel with 60 days of maceration, then racked (without pressing) into one used 125L French oak barrel for aging two years, and bottled without fining and only a light filtration. The result is a complex and intense vino tinto with dense, yet precise flavors of black fruits, spice, and chalky minerals. Perfect to pair with grilled meats. Decant before serving.