

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alberto Redrado &
Violeta Gutierrez de la Vega

Appellation VdT Alicante

Locality Xaló, Sierra de Bernia

Climate Mediterranean

Varieties Giró (Garnacha)

Soil Calcareous

Elevation 600 meters

Vine Age 25-60 years

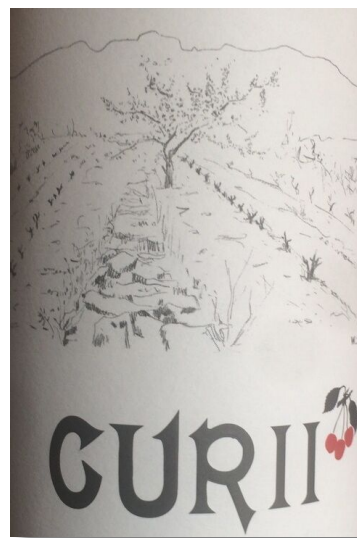
Pruning En Vaso

Farming Practicing organic

Production 416 cases (6pk)

Curii Uvas y Vinos

Tinto 2013



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 and foot-trodden whole cluster in open vats. Fermentation is with native yeast with about one month maceration, the juice is then drained (without pressing) into neutral French & Slovenian oak barrels and raised one year, and racked into old, large American oak casks for an additional year. 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.