

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Alberto Redrado &
Violeta Gutierrez de la Vega

Appellation VdT Alicante

Locality Xaló

Climate Mediterranean

Varieties Trepadell, Merseguera

Soil calcareous

Elevation 250 meters

Vine Age 60 years

Pruning En Vaso

Farming Practicing organic

Production 316 bottles

Curii Uvas y Vinos

Trepadell



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 80% **Trepadell** and 20% **Merseguera**. The 60 years old 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. The grapes were de-stemmed, crushed, and pressed directly with fermentation and aging on the lees without battonage in old 250 liter American oak barrels. Very little SO₂ 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.