

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Gutierrez de la Vega

Appellation VdT Alicante

Subzone/Locality Marina Alta

Climate Mediterranean

Varieties Moscatel de Alejandría

Soil Clay-calcareous

Elevation 200 meters

Vine Age 30-50 years

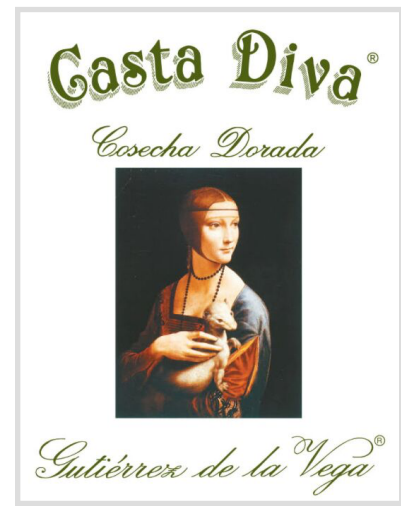
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 1,666 cases

Gutierrez de la Vega

Casta Diva Cosecha Dorada 2016



Since 1978, **Felipe & Pilar Gutierrez de la Vega** have championed traditional winemaking in the sun-soaked region of Alicante. Inspired by the historical wine styles of their area, the couple produce a diverse range of 14 wines, from dry to sweet, in their 19th century bodega and pay tribute to the novels, writers and composers which inspire their “*vinos de autor*” cuvées. The Gutierrez de la Vega family has brought a truly singular approach to fine winemaking in their region.

The bodega is located in the small mountain town of **Parcent**, very close to the Mediterranean Sea on the Alicante coast. The estate vineyards are here in the **Marina Alta**, and they also work with vineyards in the Sierra de Salinas mountains higher inland. The hot summer days and cool nights of these coastal mountains are perfectly suited for the long growing season of Monastrell and the other indigenous varieties grown here.

Casta Diva Cosecha Dorada is comprised of 100% **Moscatel de Alejandria** from 30-50 year old bush vines grown at 200 meters altitude on chalky, iron-rich clay soils in the Xaló Valley, Marina Alta. The grapes are hand-harvested, lightly pressed and fermented with temperature control in steel vats, and then aged on the lees for 7 months in vat. The result is a light and aromatic wine, redolent of wild flowers and citrus, with a very dry, zippy, and saline palate. Lovely to pair with seafood paella or to drink on its own as an aperitif.