

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 Limestone

Elevation 100 meters

Vine Age 40 years

Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 750 cases (500ml)

Gutierrez de la Vega

Casta Diva Cosecha Miel 2013

Casta Diva®

Cosecha Miel

A CAMILO JOSÉ CELA



Gutierrez de la Vega®

Since 1978, **Felipe & Pilar Gutierrez de la Vega** have championed traditional winегrowing 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 Miel is comprised of **Moscatel** made in the dulce style, traditional to the Marina Alta zone of Alicante, where the grapes are harvested over-ripe, destemmed and crushed, and slow fermented in barriques for 6 months with grape distillate slowly added to arrest fermentation and retain residual sugar. The wine is then raised in American, French and Hungarian oak barrels for just over a year. This is a classic Spanish dessert white, with notes of honey (miel in Spanish) and orange blossoms. Pair it with roasted almonds, pastries, and vanilla-based desserts.