

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

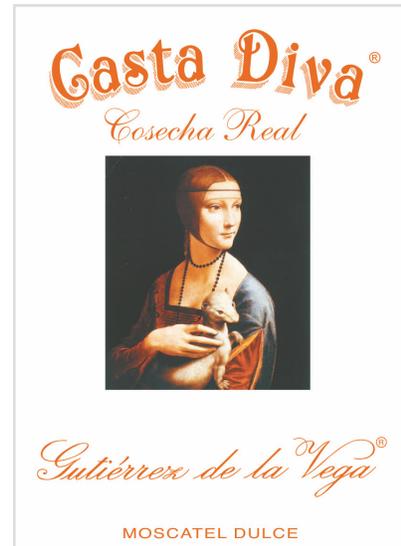
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 100 bottles

Gutierrez de la Vega

Casta Diva Cosecha Real 2002



Since 1978, **Felipe & Pilar Gutierrez de la Vega** have championed traditional winegrowing 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 Reserva Real is comprised of 100% late harvest Moscatel grapes. The wine was fermented in oak barrels with fermentation being gradually halted with the slow addition of grape spirit. A solera of three 225 liter barrels was started in 2002 with a yearly bottling of 50 liters and topping off from wine of that year. The result is a beautifully deep, flavorful, and seamless moscatel, with notes of dried apricots, smoke, honey, and almonds. To pair with Turrón, aged cheeses, dark chocolate, and fruit desserts. In 2004, the Cosecha Real was served at the King of Spain’s wedding, hence its name.