

# 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

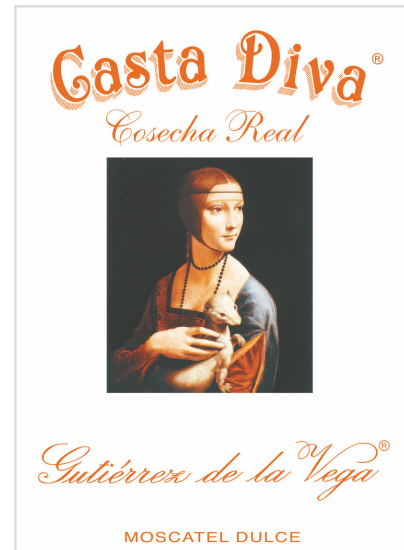
**Pruning** En Vaso (Gobelet)

**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.