

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Gutierrez de la Vega

Appellation VdT Alicante

Subzone/Locality Sierra de Salinas

Climate Mediterranean

Varieties Monastrell

Soil Sand

Elevation 600 meters

Vine Age 60 years

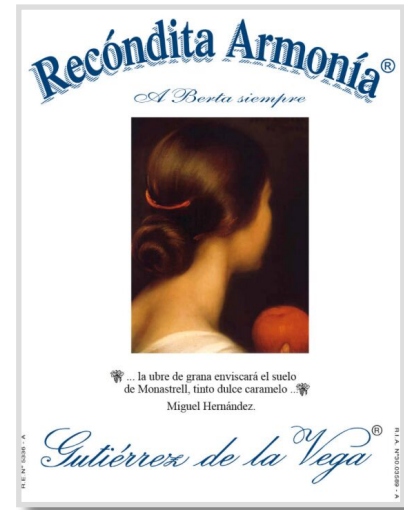
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 500 cases (500ml)

Gutierrez de la Vega

Recóndita Armonía Tinto Dulce 2013



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.

Recóndita Armonía is the family’s young, non-Fondillon, sweet red bottling of **Monastrell**, where the grapes are harvested late (over-ripe), destemmed and crushed, and fermented in open barrels. The wine is then pressed into barrels and aged for 3 years, before being bottled unfortified and without fining or filtration. This is a classic Spanish dessert red, with juicy red & black fruit balanced by beautiful acidity. Pair this with fresh cheeses drizzled with olive oil and chocolate based desserts.