

# 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 (pie franco)

**Soil** Sand

**Elevation** 600 meters

**Vine Age** 70 years

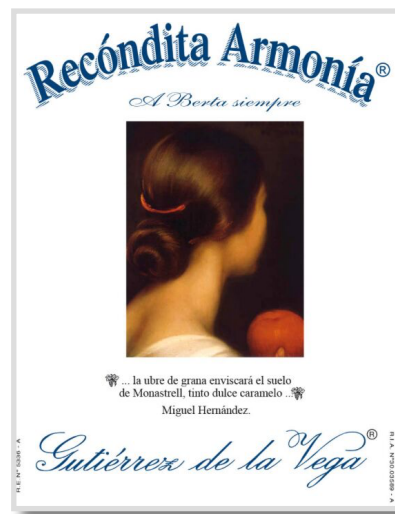
**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 25 cases (500ml)

**Gutierrez de la Vega**

*Recóndita Armonía Fondillon 2004*



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.

**Recóndita Armonía Fondillon 2004** is their long-aged dulce bottling of **Monastrell**, where the grapes are harvested late, crushed whole cluster, and fermented in open barrels. This 2004 vintage was pressed into barriques and aged for 10 years, with an additional 3 years in bottle before release. This is a lovely and complex dessert red, with notes of fig, espresso grounds, and cherry, balanced by refreshing acidity. A perfect companion to fruit tarts, chocolate and coffee based desserts, especially accompanied by berries.