

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Gutierrez de la Vega

Appellation VdT Alicante

Subzone/Locality Marina Alta

Climate Mediterranean

Varieties Giró (Garnacha)

Soil Marl, Limestone

Elevation 200 meters

Vine Age 60 years

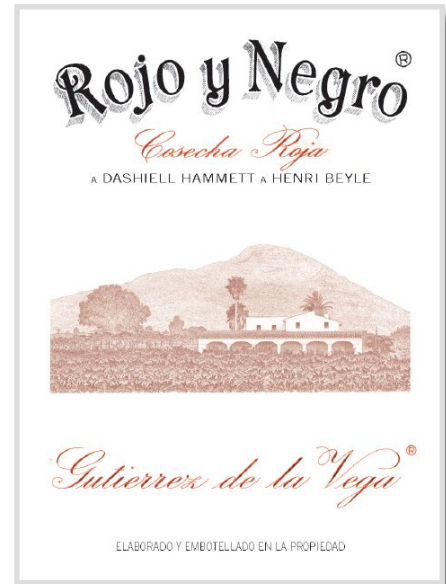
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 500 cases

Gutierrez de la Vega

Rojo y Negro 2010



Since 1978, **Felipe & Pilar Gutierrez de la Vega** have championed traditional winemaking 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.

Rojo y Negro is comprised of 100% pie franco **Giró**, the Alicantino clone of Garnacha, from 60 year old vines grown at 200 meters elevation on iron-rich calcareous soils in the Xaló Valley of the Marina Alta. The grapes were hand-harvested, de-stemmed, and fermented in open top 225 liter barrels, then raised a further 2 years in barrels before bottling. Rojo y Negro is a fragrant vino tinto with beautiful secondary notes of red fruit, smoked meats, and incense. A tasty old-fashioned style of Mediterranean wine to pair with grilled meats.