

# 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** Sandy

**Elevation** 600 meters

**Vine Age** 70 years

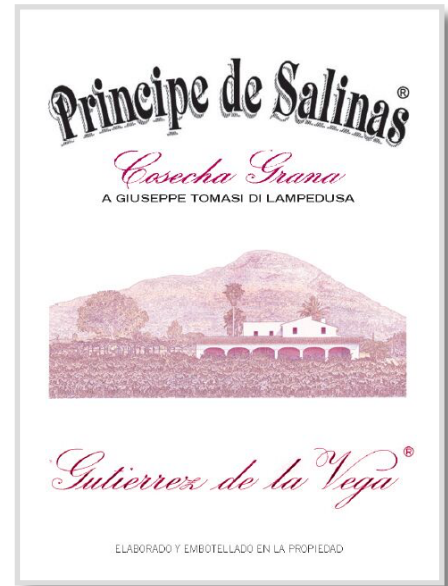
**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 500 cases

**Gutierrez de la Vega**

*Principe de Salinas 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.

**Principe de Salinas** is comprised of 100% pie franco **Monastrell** from 70 year old vines grown at 600 meters altitude on sandy soils in the Sierra de Salinas area of Alicante. The grapes were hand-harvested, de-stemmed and fermented in steel vats with a 17 day maceration, then raised for 2 years in barrels before bottling. Principe de Salinas is old school Monastrell at its best with flavors of dark fruits, leather, and spices, a wine that needs time in the bottle or a good decant to be enjoyed with roast duck or grilled lamb chops.