LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

CURII UVAS Y VINOS

CURII

ORIGIN

Xaló, Alicante

VARIETIES

Giró

VINEYARD

From the estate's 35-70 year-old organically farmed vines planted facing southeast at 550m above sea level 5 miles from the Mediterranean Sea. The vines are mostly planted in terraces on clay-calcareous soils with alluvial stones.

VINIFICATION METHOD

The grapes were hand-harvested, 50% destemmed and crushed, and fermented for 20 days on the skins in open vats. The free run juice was racked to neutral French and Slovenian oak barrels to complete malolactic fermentation and age for 24 months, then combined in tank to settle for one month before bottling with a light fining and a small addition of SO2.

PRODUCER PROFILE

Alicante is home to one of the most diverse and breathtakingly beautiful terruños in all of Spain. Mountains hover in close proximity to the Mediterranean ocean with old bush vines planted on rocky, calcareous soils, and the ever-present sun giving energy to these vineyards. For Alberto Redrado and Violeta Gutiérrez de la Vega it is the ideal environment to produce profoundly Mediterranean wines that show the tensions between the sun and soil, scrub brush and sea salt. The couple work just over 3 hectares of head-pruned vineyards in the Valle de Xaló, Teúlada, and the Sierra de Bernia, all located within the limits of D.O. Alicante (but the couple have chosen to say, "no thanks" to appellation approval). Their great focus is on revitalizing the indigenous clone of Garnacha, locally called Giró. Curii compares the Giro grape to Cannonau from Sardinia for its higher acidity and aromatic complexity. They work simply in the cellar, employing traditional methods like foot-trodding and neutral barrels.