

Gutiérrez de la Vega



D.O. Overview :

Under Vine : 10,379 ha (25,647 ac)

Vineyard Elevation Range : 600-900 m
(1,968-2,952 ft)

Climate : Coastal Mediterranean and inland Continental

Soil Types : Dark lime bearing soils on subsoils of sedimentary rock

Primary Red : Monastrell, Tempranillo, Garnacha, Cabernet Sauvignon, Merlot, Pinot Noir, Petit Verdot, Cabernet Franc, Syrah

Primary White : Macabeo, Merseguera, Planta Nova, Chardonnay, Parellada, Verdejo, Moscatel de Grano Menudo, Sauvignon Blanc

ORIGIN	D.O. Alicante Valencia, Spain
DESIGNATION	Casta Diva Cosecha Miel Moscatel Dulce
VARIETY	100% Moscatel
ALCOHOL / RS	14.5% / 132.40 g/L
VINEYARD	A single-varietal, single-vineyard sweet wine from vines with an average age of 40 years. The site is located on white calcareous marl soils with a south-east orientation at 320 ft above sea level.
PROCESS	Grapes are hand-harvested in mid-September. After a gentle destemming, the must is slowly fermented with native yeasts for 60 days. Subsequently, the fermentation stops due to its high sugar content and alcohol is added to reach the required graduation. Aged for 12 months in French, American and Hungarian oak barrels.
TASTING	Golden in color with copper reflections and dense in the glass with slow-falling tears. Clean and bright with aromas of honey, orange blossom, candied orange peel, dried almonds, and subtle hints of highly integrated wood with vanilla perfume.
WINERY	Since 1978, Felipe & Pilar Gutierrez de la Vega have championed traditional wine growing in the sun-soaked region of Alicante. Inspired by the historical wine styles of their area, the couple produce a diverse range of wines, from dry to sweet, in their 19th century winery. The bodega is located in the small mountain town of Parcent, very close to the Mediterranean Sea on the Alicante coast. The hot summer days and cool nights unique to coastal mountains are perfectly suited for the long growing season of Monastrell and the other indigenous varieties grown here.