

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 Dorada Moscatel Seco

VARIETY

100% Moscatel

ALCOHOL

12%

VINEYARD

Casta Diva Cosecha Dorada is comprised of 100% Moscatel de Alejandria from 40-year-old, bush-trained vines grown at 1,300 ft in elevation in the chalky, iron-rich clay soils of the Xaló Valley, Marina Alta.

PROCESS

The grapes are hand-harvested, lightly pressed, and fermented with temperature control in stainless steel vats. Aged, on the lees, in tank for seven months.

TASTING

A light and aromatic wine, redolent of wild flowers and citrus, with a very dry, zippy, and saline palate. Lovely to pair with seafood paella or to drink on its own as an aperitif.

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.