Gutiérrez de la Vega



ORIGIN

DESIGNATION

ALCOHOL

16%

VARIETY

100% Monastrell

replenish the solera.

VINEYARD

Casta Diva Monastrell Dulce is made from 60-year-old, bush-trained vines grown at nearly 2,000 ft in elevation in the sandy soils of Sierra de Salinas. Vineyards are farmed practicing organic.

The Dulce 'Late Bottled' is a solera bottling of Monastrellthe most traditional wine of Alicante. Monastrell grapes are left to dry on the vine until they become raisins, carefully harvested, and foot trod whole cluster. Fermented in open barrels without temperature control. The fermentation is long and slow, and the native yeast eventually stops around 16% ABV, leaving around two hundred grams of residual sugar.

D.O. Alicante Singular | Valencia, Spain

Recondita Armonia Monastrell Dulce 'Late Bottled'

PROCESS

D.O. Overview:

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

Vineyard Elevation Range: 600-900 m

(1.968-2.952 ft)

TASTING

Climate: Costal Mediterranean and inland

Continental

Soil Types: Dark lime bearing soils on

subsoils of sedimentary rock

WINERY

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

This is a vibrant and complex dessert red, with intoxicating notes of menthol, toasted nuts, and orange zest, balanced by lively acidity. Pair it with aged cheeses and chocolatebased desserts, or enjoy it as its own reward at the end of your meal.

After 2-3 months, the wine is manually pressed into

a single 1300 L American oak barrel and aged in a solera.

200 liters is bottled each year and wine is added yearly to

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.

