

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

Recondita Armonía Monastrell Dulce

ALCOHOL

15%

VARIETY

100% Monastrell

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.

PROCESS

Grapes are harvested late, destemmed and crushed, and fermented in open barrels. The wine is then pressed into barrels and aged for 3 years.

TASTING

This is a classic Spanish dessert red, with red and black fruit balanced by beautiful acidity. Beautiful cherry in color with intense aromas of blackberries and violets. Offers density and freshness in the mouth. Notice complex notes of dried figs, mint, coffee, cherry, toasted walnut, and orange zest.

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.