



EXTREMELY EXOTIC DESSERT WINE

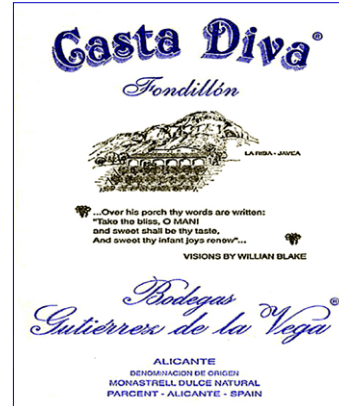
BODEGAS GUTIÉRREZ DE LA VEGA

MARINA ALTA • ALICANTE

Felipe & Pilar de la Vega, Proprietors

Felipe Gutiérrez de la Vega and his wife Pilar moved to Parcent for an early retirement but became enthralled by the ancient Moscatel growing on terraces created by the Phoenicians. Southerly Mediterranean breezes impart humidity to the southfacing slopes, creating an insular, humid microclimate encouraging high acidities alongside flavor intensity: exquisitely intense oranges and highly aromatic Muscat of Alexandria (here called Moscatel Romano despite the fact that it predates Roman settlement in the area). The Moscatel, grown in Marina Alta's ancient terraces of Greco-Roman origin, mirrors the orange's blossom in its bouquet.

Casta Diva's Cosecha Miel, or honey harvest, is one of Spain's most distinctive wines: the free-run, late-harvest Muscat must is sent directly to new French and American oak barricas and gradually fortified with neutral grape spirit during fermentation – sugar is retained while alcohol remains under 14%, resulting in an elegant, ginger-spiced, honey-rich and tropically-intense nectar which ranks among the world's greatest examples of its type.



CASTA DIVA COSECHA MIEL

One hundred percent Moscatel Romano (Muscat of Alexandria). Fermentation is begun in new oak and gradually arrested while still in the barrel, for bottling in April of the following spring. Elegant, ginger-spiced, honey-rich and tropically intense nectar that ranks among the greatest examples of its genre.

Tanzer's IWC on the 2008: 93 Points "Bright gold. Apricot, peach pit, honey and chamomile on the nose, with a subtle spicy note adding energy. Creamy pit fruit flavors are complicated by notes of toasted nuts, marzipan and brown butter, with good mineral snap on the back. Offers an intriguing blend of sweetness and energy, with excellent finishing thrust and lingering toffee and apricot nectar notes. This decadent but surprisingly lively wine would be superb with blue cheeses, foie gras or a game terrine with nuts."

CASTA DIVA FONDILLÓN

Monastrell (Mourvèdre) from old vines allowed to raisin on the vine. Whole cluster fermentation is carried out in an open-ended barrique, obtaining approximately 16% natural alcohol and subsequently aged in barrel a minimum of eight years. A rare and magnificent dessert wine.

Tanzer's IWC on the 1999: 92 Points "100% monastrell raised for eight years in barrique. Dark violet color. Pungent aromas of boysenberry, cherry compote, pipe tobacco and dried fig, with notes of dried flowers and smoky minerals adding complexity. Coats the palate with sweet dark berry flavors, picking up a bitter cherry skin note with air. Extremely concentrated and liqueur-like in its sweetness but there's a graceful, focused quality that's compelling. Finishes with lush dark berry notes and serious cling."

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