

gutierrez COLOSIA



D.O. Overview :

Under Vine : 7,000 ha (17,297 ac)

Vineyard Elevation Range : 11-83 m
(36-272 ft)

Climate : Predominantly Mediterranean
with diverse microclimates

Soil Types : Chalk composition (Albariza)

Primary White : Palomino, Pedro Ximénez,
Moscatel

ORIGIN

D.O. Jerez-Xérès-Sherry
El Puerto de Santa Maria | Andalucía, Spain

DESIGNATION

Amontillado

VARIETIES

100% Palomino

ALCOHOL

18%

PROCESS

The Colosia Amontillado is aged in solera for eight years. The long barrel maturation furthers the rich amber color and complexity that differentiates this wine from shorter-aged Amontillados. These sherries begin life as finos but lose their flor during the aging process; oxidation occurs slowly, limited to the permeability of the slightly porous oak.

TASTING

Sea air aromas are rounded by notes of salted caramel, honey, and almonds. The palate is nutty with hints of hazelnuts and peanuts. A soft, tangy edge with hints of olive brine is carried through to the finish.

WINERY

Since 1838, Bodegas Gutiérrez Colosía has been the closest sherry bodega to the ocean, located at the mouth of the river Guadalete in El Puerto de Santa María; the location provides the perfect humidity level for the formation of flor, a veil-like layer of yeast that gives the wine its unique aroma and taste characteristic of sherry. The wines are kept in cathedral-like bodegas, with high ceilings and sweeping arches, allowing the maritime climate to have a greater influence on the aging process. Gutiérrez Colosia remains one of the last family-owned sherry operations, continuing a long tradition of crafting wines with passion and finesse.