

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

Cream

VARIETIES

Palomino, Pedro Ximénez

ALCOHOL

18%

PROCESS

Cream is the general name for different kinds of sweetened sherries. The Gutierrez Colosia Cream is made with Oloroso sherry sweetened with a touch of Pedro Ximénez and aged for at least five years while it develops its dark color and round, velvety aromas.

TASTING

Starting as a Palomino Fino Oloroso, Pedro Ximenez is added to provide the characteristic sweetness of Colosia Cream. Being full-bodied on the palate, notes of orange blossom and cinnamon linger on 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.