

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

ELCANO Fino

VARIETIES

100% Palomino

ALCOHOL

15%

PROCESS

The cooling influence of the Atlantic allows for the development of a year-round flor layer that protects the soleras and contributes the signature salty and nutty Sherry notes. Elcano is aged in the solera for four years and bottled straight off the lees with minimal cold stabilization.

TASTING

Pale yellow in color, the wine is met with floral aromas and hints of meyer lemon. Aged slightly longer than Colosio Fino, the nutty mouth feel and saltiness in the palate has intensified.

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.