

# 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

Fino

## VARIETIES

100% Palomino

## ALCOHOL

15%

## PROCESS

In the solera tradition, Fino Sherrys are fortified to just above 15% abv, which allows for the development of flor. Flor is a beneficial yeast-like growth that creates a protective layer on the wine through aging. Barrels are regular topped up with younger wine during the long maturation period.

## TASTING

Having aged an average of three years, this is a youthful wine with light hints of flor, pear, and chamomile. The palate is intensely citrus, balanced with notes of crisp apple, salted almonds, and baguette crust.

## 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.