

# 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

Manzanilla

## VARIETIES

100% Palomino

## ALCOHOL

15%

## PROCESS

Similar to Fino, Manzanilla is produced from Palomino grapes and aged under a layer of flor. Unlike Fino, Manzanilla is produced exclusively in the bodegas of Sanlúcar de Barrameda, where cooler, more humid climatic conditions favor the formation of a higher-yield flor that impart distinctive coastal characteristics.

## TASTING

A delicate bouquet of floral, date, and toasted hazelnut aromas. Dry, fresh and high-toned on the palate. Light acidity produces a pleasant lingering freshness and slightly bitter aftertaste.

## 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.