

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

Moscatel Soleado

VARIETIES

100% Moscatel

ALCOHOL

16.5%

PROCESS

Made from Moscatel de Alejandria grapes, more commonly known as Muscat. The grapes are dried and shriveled in the sun before being pressed and fermented. The must is so thick and sweet that fermentation proceeds with great difficulty. Fermentation is stopped early in the process resulting in a sweet, unctuous wine that is aged oxidatively in barrel before bottling.

TASTING

Decadent to drink, aromas of orange zest and dried apricot are engulfed in a wave of honey. Yellow stone fruit and hints of spearmint balance the sweetness on the palate, with a nutty, fresh 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.