

# 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

Oloroso

## VARIETIES

100% Palomino

## ALCOHOL

18%

## PROCESS

Aged for five years in the solera system. Unlike Fino and Amontillado Sherries, where a flor layer is encouraged to develop, Oloroso Sherries receive an early-stage fortification to suppress this growth. The finished wines display fragrant aromas of dried fruit and leather and lack the intense yeastiness of Fino Sherries.

## TASTING

Aromas of black walnut, chocolate and figs give the allure of sweetness. Salty mid-palate open up to good acidity and notes of burnt orange peel and ginger with a bone-dry 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.