

# 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 María | Andalucía, Spain

## DESIGNATION

Pedro Ximénez

## VARIETIES

100% Pedro Ximénez

## ALCOHOL

17%

## PROCESS

Pedro Ximénez grapes are over-ripened in the vineyards to maximize the natural sugars. Additionally, the clusters are dried in the sun before pressing, further concentrating the sugar and acids. The intensely sweet juice undergoes a partial fermentation prior to oxidative aging. As Pedro Ximénez ages, it gains elegance and develops savory herbaceous and smoke aromas. This evolution can take 30 years or more.

## TASTING

Rich and sweet, notes of dates and figs are carried through the nose and palate. Despite a high sugar content, the velvety mouthfeel is punctuated by black pepper overtones and licorice sharpness.

## 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 Colosía remains one of the last family-owned sherry operations, continuing a long tradition of crafting wines with passion and finesse.