

# 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

Palo Cortado 'Solera Familiar'

## VARIETIES

100% Palomino

## ALCOHOL

22%

## PROCESS

Palo Cortado 'Solera Familiar' is a Colosia relic! Made from Palomino, this 50-year-old wine was blended from a series of old wines tucked away in the cellar, including: Oloroso Solera Familiar (35 years-old), Amontillado Solera Familiar (50 years-old), Palo Cortado Solera Familiar (over 50 years-old) and Pedro Ximénez Solera Familiar, which contains barrels that predate the bodega.

## TASTING

With an average age of over 50 years, this is an example of a very old and complex Palo Cortado. Soft, sweet aromas of caramel, almonds, and a hint of citrus. Saline, concentrated palate with a tannic 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.