

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

Sangre y Trabajadero Oloroso

VARIETIES

100% Palomino

ALCOHOL

17.5%

PROCESS

Aged for an average of 12 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

A dry sherry that teases the palate into thinking it is sweet. Aromas of roasted hazelnuts and toffee are met with a salty, ocean tang; this is mirrored in the palate with saltier flavors and a caramel 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 Colosía remains one of the last family-owned sherry operations, continuing a long tradition of crafting wines with passion and finesse.