



Bodegas Gutiérrez Colosia, Oloroso, DO Jerez, Spain

Producer Profile

Bodegas Gutiérrez Colosia is the only bodega in Puerto de Santa Maria situated alongside the riverside ensuring the perfect humidity level needed for the biological ageing of the "Fino" and the developing of the fine layer of yeast - "en flor".

The range is reliably high quality, individual and authentic - owners, Juan Carlos and his wife Carmen produces 100% natural wines from the traditional crianza-solera method.

Viticulture

The grapes for Colosia's wines come from areas around Jerez, with the vineyards being planted on very special soil called "Albariza". The soil produces outstanding vines perfect for the production of sherry.

Winemaking

Made by means of biological ageing (action of flor yeast). The proximity of the winery to the sea breeze imparts a particular personality to the wine.

Tasting Note

Aged for at least 5 years it is a full-bodied, nutty sherry with a strong and fragrant aroma. Amber to mahogany in colour, it is darker, smoother and less dry than amontillado sherries. Matured by the oxidation ageing process.

Food Matching

It pairs well with game dishes as well as a variety of nuts and olives.



Product code: 2813

Technical Details

Varieties:

Palomino Fino 100%



ABV: 18%

Closure: Screw cap

Colour: White

Style: Sherry

Case Size: 6 x 75cl

Oak Ageing

Time: at least 4 years

Type: American

% wine oaked: 100

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