

Product code: 3237

## Bodegas Gutiérrez Colosia, Amontillado, 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

Dark golden in colour, obtained by using both types of ageing. During the first three years it is a fino and after that it starts the oxidation process for at least five years. Dry with a yeasty, nutty aroma and a clean, dry finish.

### Food Matching

It is a great match with lamb ,caviar, veal, foie, mojama, blue cheese

## Technical Details

### Varieties:

Palomino Fino 100%

ABV: 18%

Closure: Screw cap

Colour: White

Style: Sherry

Case Size: 6 x 75cl

### Oak Treatment

Time: at least 6 years

Type: American

% wine oaked: 100