



Bodegas Gutiérrez Colosia, Fino, 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

The Fino sherry is pale golden in colour, with a delicate almond aroma, dry and light on the palate - due to the proximity of the wineries to the Ocean the sea breeze impart a singular personality to the wine.

FOOD MATCHING

Anchovy, shellfish, oysters



Product code: 2811

TECHNICAL DETAILS

Varieties:

Palomino Fino 100%

Features:

Vegetarian

Vegan

Lightweight bottle

ABV: 15%

Closure: Screw cap

Colour: White

Style: Sherry

Case Size: 6 x 75cl

Oak Ageing

Time: At Least 3 Years

Type: American

% wine oaked: 100

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