

Product code: 9331

## **BODEGAS GUTIÉRREZ COLOSIA, PEDRO XIMENEZ, DO JEREZ, SPAIN (37.5CL.)**



### **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**

Grapes are left out in the sun to dry on mats until they become raisins. When pressed, they deliver an intensely rich must to which grape alcohol is added to prevent fermentation and loss of sweetness. The wine is fortified in the Bodega.

### **Tasting Note**

Naturally sweet and dark in colour with aromas of caramelised rasins and milasses, with an intense finish.

### **Food Matching**

A natural dessert wine choice, it pairs well with pastries and chocolate.



## **Technical Details**

### **Varieties:**

Pedro Ximénez 100%

ABV: 17%

Closure: Screw cap

Colour: White

Style: Sherry

Case Size: 12 x 37.5cl

### **Oak Treatment**

Time: at least 4 years

Type: American

% wine oaked: 100

