

# GUTIÉRREZ COLOSÍA • FINO EN RAMA (15%)

TYPE  
**FINO EN RAMA, SHERRY**  
LOCATION  
EI PUERTO DE SANTA MARÍA, CÁDIZ, SPAIN



## VINEYARD

Grape Varieties: Palomino

Elevation: 300 ft

Soil: Albariza, white and light, mostly chalk with some clay and sand; the clays in the soil retain water below the surface.

Climate: Mediterranean. Dry and hot summers, with winds from the ocean bringing moisture to the vineyards in the early morning.

## WINEMAKING

Winemaker: Juan Carlos Gutiérrez Colosía

Fermentation: Fino sherry is derived from the total fermentation of palomino grape must. The base wine thus obtained is fortified to 15% ABV with the aim of favoring the development of the film of Flor, the natural protection made up of yeasts which will prevent the wine oxidizing during the ageing process whilst at the same time providing certain very special organoleptic characteristics.

Maturation: The biological ageing process has a duration of at least two years and is carried out inside casks of American oak-wood by means of the traditional criaderas and solera system.

## WINE

Alcohol: 15%

## PITCH

- Aged longer than most Finos in the market.
- The bodega is in El Puerto de Santa Maria, across the street from the Bay of Cadiz, ensuring a vigorous architectural terroir.
- The perfect aperitif.
- Perfect match for simple Vegetarian dishes, Sushi, deep-fried food, and Vietnamese cuisine.
- An example of power and finesse



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