

GUTIÉRREZ COLOSÍA • AMONTILLADO

TYPE
AMONTILLADO, SHERRY
LOCATION
EI PUERTO DE SANTA MARÍA, CÁDIZ, SPAIN



VINEYARD

Grape Varieties: Palomino Fino

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: Amontillado is a unique wine produced from the complete fermentation of palomino grape must. The fruit of the fusion of two different types of ageing processes (both biological and oxidative).

Maturation: The first stage of the ageing process takes place, as in the case of Fino and Manzanilla, under a film of flor and these early years spent in the criaderas lend the wine a sharp pungent note which enhances its dryness on the palate. At a given moment in time the flor begins to disappear, giving way to a second stage of oxidative ageing which gradually darkens the wine and enhances its concentration and complexity.

WINE

Alcohol: 18%

PITCH

- The bodega is in El Puerto de Santa Maria, across the street from the Bay of Cadiz, ensuring a vigorous architectural terroir.
- It is an ideal wine to accompany soups and consommés, white meat, blue fish (tuna), wild mushrooms and semi-cured cheeses. It combines perfectly with vegetables such as asparagus and artichokes.
- An example of power and finesse.

TASTE

Its subtle, delicate bouquet has an ethereal base smoothed by aromas of hazelnut and plants; reminiscent of aromatic herbs and dark tobacco. Light and smooth in the mouth with well-balanced acidity; both complex and evocative, giving way to a dry finish and lingering aftertaste with a hint of nuts and wood.
