

GUTIÉRREZ COLOSÍA • OLOROSO

TYPE
OLOROSO, SHERRY
LOCATION
EL 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 The product of the complete fermentation of palomino grape must, Olorosos are "vocational" wines whose special structures, apparent from the very beginning, indicate to the tasters that their destiny is that of oxidative ageing. An initial fortification to 17% by volume prevents the development of the film of flor.

Maturation: The wine slowly ages in constant contact with oxygen as it descends through the traditional criaderas and solera system. The gradual loss of water through the wooden walls of the cask facilitates a process of concentration which enables the wine to gain in structure, smoothness and complexity.

WINE

Alcohol: 18%

Production: 4,200 cases

PITCH

- Aged longer than most olorosos 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.
- Perfect match for simple Vegetarian dishes, Sushi, deep-fried food, and Vietnamese cuisine.
- Oloroso is complementary to meats and meat sandwiches.
- An example of power and finesse.

TASTE

Warm, rounded, complex aromas. Predominantly nutty bouquet (walnuts) with toasted, herbal, and balsamic notes. Dry and full-flavored with firm structure in the mouth. Powerful, well-rounded, with an elegant, dry, and lingering finish.