

GUTIÉRREZ COLOSÍA • MOSCATEL

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



VINEYARD

Grape Varieties: Moscatel

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: Moscatel wine is produced from the grape of the same name in either fresh form or sun-dried form until it develops an intense raisining of the fruit. In the latter case pressing produces an extraordinary concentration of sugars and a certain level of coloration. Now with musts made from fresh or sunned grapes, the fermentation is stopped with the addition of wine alcohol.

Maturation: Ageing is carried out exclusively with air contact and causes progressive aromatic concentration and increasing complexity without losing the freshness and the typical fruity character of the grape. This wine is ideal for drinking on its own, and its structure allows opened bottles to be kept for months.

WINE

Alcohol: 16.5%

PITCH

- The bodega is in El Puerto de Santa Maria, across the street from the Bay of Cadiz, ensuring a vigorous architectural terroir.
- An example of power and finesse.
- Excellent as an after dinner drink, something to enjoy with dessert: pastries, desserts both sweet and savory, fruits, and gelato.

TASTE

Intense chestnut color, with a deep aspect and long legs. On the nose, characteristic notes of the Moscatel grape, including floral aromas of jasmine, orange blossom, and honeysuckle, as well as citrus notes such as lime, pomegranate, along with a sweet touch, including on the palate which highlights the flower notes.
