

# GUTIÉRREZ COLOSÍA • PEDRO XIMÉNEZ

TYPE  
**PEDRO XIMÉNEZ, SHERRY**

LOCATION  
EL PUERTO DE SANTA MARÍA, CÁDIZ, SPAIN



## VINEYARD

Grape Varieties: Pedro Ximénez

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: Pedro Ximénez wine is obtained from grapes of the same name which then under a traditional process known as "sunning", whereby the fruit turns to raisins. Musts are obtained after pressing which have an extraordinarily high concentration of sugars and a certain degree of colouring, which are then submitted to partial alcoholic fermentation, later detained by the addition of wine alcohol.

Maturation: Ageing is exclusively oxidative in nature, facilitating a progressive aromatic concentration and increasing complexity, though always ensuring not to lose the fresh, fruity characteristics of the grape variety.

## WINE

Alcohol: 17%

## 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.
- It is a dessert in itself, though combining exceptionally well with desserts based on slightly bitter chocolate, with ice-creams and blue cheeses of great intensity, such as Cabrales or Roquefort

## TASTE

In the nose its bouquet is extremely rich with predominantly sweet notes of dried fruits such as raisins, figs and dates, accompanied by the aromas of honey, grape syrup, jam and candied fruit, at the same time reminiscent of toasted coffee, dark chocolate, cocoa and licorice. Velvety and syrupy in the mouth and yet with enough acidity to mitigate the extreme sweetness and warmth of the alcohol leading to a lingering, tasty finish.