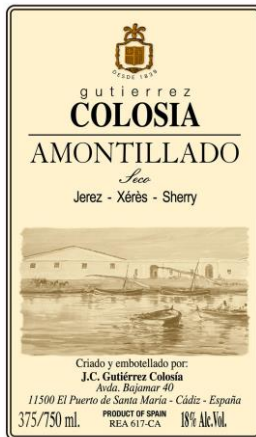


# Amontillado Gutiérrez-Colosía



## Tasting Notes

This is an elegant wine which ranges from pale topaz to amber in colour. 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 after-taste with a hint of nuts and wood.



## Production and Ageing

Amontillado is a unique wine produced from the complete fermentation of palomino grape must. Fruit of the fusion of two different types of ageing processes (both biological and oxidative), amontillado is therefore an extraordinarily complex and interesting sherry. The first stage of its fascinating ageing process takes place, as in the case of fino, 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.



## Serving suggestions

Amontillado should be served at a temperature of between 13 and 14° C.

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.

## Technical details

**Grape:** Palomino

**Alcoholic content of:** 18 Alc Vol

**Sugar:** <5gr./litre