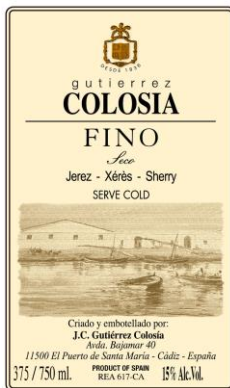


Fino Gutiérrez-Colosía:



Tasting notes

Ranging from bright straw yellow to pale gold in colour. A sharp, delicate bouquet slightly reminiscent of almonds with a hint of fresh dough and wild herbs. Light, dry and delicate on the palate leaving a pleasant, fresh aftertaste of almonds.



Production and Ageing

Fino sherry is obtained from the total fermentation of Palomino grape must. The base wine thus obtained is fortified to 15% of alcohol by volume with the aim of favouring the development of the film of Flor, the natural protection made up of yeasts which will prevent the wine oxidizing during the ageing process whilst at the same time providing certain very special organoleptic characteristics. The biological ageing process has a duration of at least three years and is carried out inside casks of American oak-wood by means of the traditional criaderas and solera system..



Enjoy

It is an ideal aperitif wine (especially olives, tortilla, nuts and Iberian cured ham) and goes well with all types of tapa, also all kind of meals, providing the perfect companion for shellfish and fish (grilled and fried squid, octopus, smoked salmon, caviar, oysters, mussels especially with chorizo, ...), with a marked salty taste (anchovies, Mojama,...) or even raw (sachimi, tartare,...). Its low acetic acid content combines exceptionally well with dishes of marked acidity (vinaigrette salads, marinades, etc) as well as with cold soups (gazpacho, ajo blanco, etc...).

Technical details:

Grape: Palomino

Contenido alcohólico: 15% vol.Alc

Sugar: < 1 gr. / litro)