

GUTIÉRREZ COLOSÍA • FINO

TYPE
FINO, SHERRY

LOCATION
EL PUERTO DE SANTA MARÍA, CÁDIZ, SPAIN



VINEYARD

Grape Varieties: Palomino

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: Slow fermentation

Maturation: 10 months in 15,000-liter Stainless steel vats

WINE

Alcohol: 13-15%

Production: 1,700 cases

PITCH

- Aged longer than most Finos 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.
- The perfect aperitif.
- Perfect match for simple Vegetarian dishes, Sushi, deep-fried food, and Vietnamese cuisine.
- An example of power and finesse

TASTE

A bouquet reminiscent of almonds with a hint of fresh dough and wild herbs. Light, very dry, delicate on the palate leaving a pleasant and fresh aftertaste of almonds.

THINK

Vin Jaune, Château-Chalon, Côtes-du-Jura

AWARDS AND PRIZES

Guía Peñín: 91

