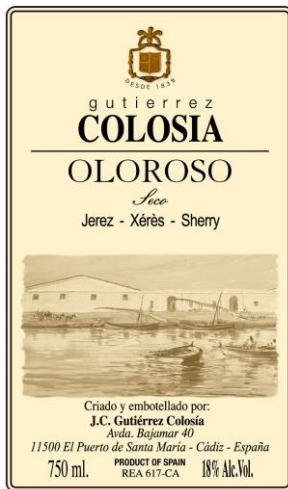


# Oloroso Gutiérrez-Colosía

## Tasting Notes:



Deep mahogany colour. Warm, rounded aromas which are both complex and powerful.

Predominantly nutty bouquet (walnuts), with toasted, vegetable and balsamic notes reminiscent of noble wood, golden tobacco and autumn leaves. There are noticeable spicy, animal tones suggestive of truffles and leather.

Full flavored and structured in the mouth. Powerful, well-rounded and full bodied. Smooth on the palate due to its glycerin content. It lingers in the mouth, with complex retronasal aromas of noble wood creating an elegant dry finish.



## Production and Ageing

Produce of the complete fermentation of palomino grape must, Olorosos are “vocational” wines whose special structures, apparent from the very beginning, indicate to the tasters that their destiny is that of oxidative ageing.. An additional fortification to 17% by volume prevents the development of the film of flor, and thus the wine slowly ages in constant contact with oxygen as it descends through the wooden walls of the cask facilitates a process of concentration which enables the wine to gain in structure, smoothness and complexity.

## Enjoy

This is the most suitable wine to accompany red meat and game. It combines perfectly with meat stews and casseroles; especially gelatinous meat such as bulls' tail or check. The perfect match for wild mushrooms and well cured cheeses.

## Technical Details

Grape: Palomino  
Alcoholic content of: between 18% Alc vol.  
Sugar: < 5 gr. / litre