

Gutiérrez-Colosía

Sherries from el Puerto de Santa María

Gutiérrez Colosía is a family business established in the 1830s. The bodega was built in 1838 in El Puerto de Santa María on the banks of Rio Guadalete, next to the Atlantic Ocean and across the bay from Cadiz. The humid winds from the sea regulate the bodega's humidity, maintaining optimum conditions for the protective flor. Gutiérrez Colosía is headed by Juan Carlos Gutiérrez Colosía and his wife Carmen. Their daughters Carmen and Carlota are also heavily involved (check out 'Bespoke' - Carmen junior's winebar adjacent to the bodega).



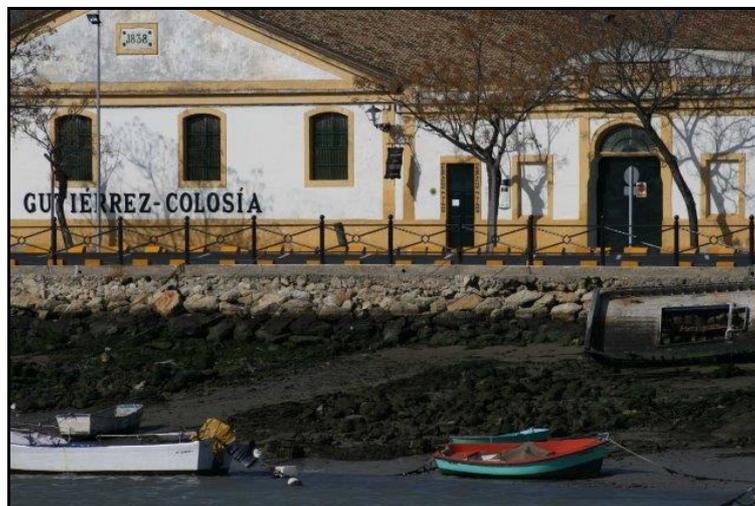
Puerto de Santa María is important in history: Elcano, Amerigo Vespucci and Colon (aka Columbus) all shipped from here. Nowadays it is an extremely popular holiday and marine sporting destination, ideally situated atop the Bay of Cadiz. Sadly, its status as a sherry town has declined over the years and there are few dedicated Puerto bodegas left.

In Sherry, Puerto is the third leg of 'The Sherry Triangle'.

The vineyards which grow Palomino grapes for Fino production are chalky Albariza soils found in the triangle between Jerez inland and the coastal towns, Sanlúcar de Barremeda and el Puerto de Santa María. Rio Guadalquivir, which enters the Atlantic at Sanlúcar and Rio Guadalete at Puerto are the northern and southern borders of 'Sherry Country'.

Each of the 3 towns of 'The Sherry Triangle' has its own variant of, and official name for, Fino Sherry. Fino as such comes from Jerez and is the fullest-bodied style, and usually a degree stronger in alcohol. Fino from Sanlúcar is termed Manzanilla, and is very delicate, briny, chamomile-scented wine. Fino from el Puerto de Santa María is called Fino del Puerto. Raised near the Atlantic, Finos del Puerto have a moderate briny character and sit stylistically between Manzanillas and Finos.

There are few proper Finos del Puerto left in production. The big house, Osborne, has its factory in the town but doesn't release a Fino del Puerto. Lustau occasionally release an Almacenista wine, 'Obregon' Fino del Puerto, and an Almacenista Amontillado del Puerto, 'Jose de la Cuesta'. Sadly, nowadays Gutiérrez Colosía is the commercial flag-bearer for the 'third Fino', when once were fifty such. For a long while, Gutiérrez Colosía were themselves an Almacenista business, nurturing 2 million litres of Fino del Puerto (ageing Añadas provided by one of the big companies and later handed back to them as mature Fino or Amontillado). Gutiérrez Colosía have been bottling in their own name since 1998. Their *mosto* is purchased from Jerezano co-ops.

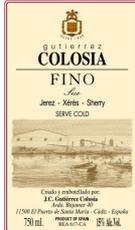


GUTIÉRREZ COLOSÍA Fino del Puerto (375ml screwcapped stubby, 15%abv)

GC Fino is aged biologically, protected by thick coastal flor for more than 3 years.

It's a very pale, lemony gold, with a delicate abalone shell-apple skin nose and just the right 'Sherryish' aldehydic edge. Bone dry, the wine combines wild herb and sea-spray sharpness with fresh dough and almond generosity. The palate is nervy, light and delicate; saline, with subtlety and persistence. This is Coastal Fino!

GUTIÉRREZ COLOSÍA Fino del Puerto 3 years old 'en Rama' (500ml, 15%abv)



Upon demand, Gutierrez Colosía make occasional bottlings of super-textural Fino straight from the barrel, or 'en Rama'. Sacas of 'standard' Fino del Puerto, 3 years old, are bottled light and fresh at 15%. Sacas of 5yo reserve wine is protected by 16% abv.

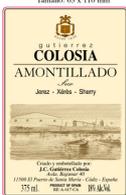
Drift wood, oyster shell, and chamomile reveal instantly on the nose. There is a mild white pepper note and a floral spice. The palate is round and balanced, it persists and carries the weight and texture of barrel-condition Fino with ease. Toasted pistachios, cashews, and roasted sesame seeds add a nutty weight, while a touch of peach skin

and pepper-citrus-astringent hold all in line.

GUTIÉRREZ COLOSÍA Fino del Puerto 5 years old 'en Rama' (500ml, 16% abv)

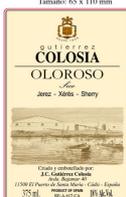
The nose a mix of marigold, brioche, and spiced vanilla with a hint of anise. The palate is rich and round, neither vertical nor horizontal, almost a golden ring passing through the palate. It's full of Hazelnut husk, wheat fields and honeyed lemon-water. The finish is chalky, spicy and citrus-fresh.

GUTIÉRREZ COLOSÍA Amontillado (375ml screwcapped stubby, 18% abv)



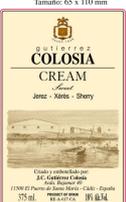
Bone-dry mature Fino is further-aged 7 years oxidatively to become an Amontillado. *Pale topaz, amber. Hazelnuts, tobacco, aromatic herbs, tree saps and resins on the nose are followed by smoked almonds & caramel popcorn. There is a salinity of saltbush and seaspray. The biological aging leaves the palate with an elegant, lean body free of glycerol. It offers up decaying autumnal leaves, acorn husk, salted quince & a minerality screaming ALBARIZA! This is an elegant and subtle amontillado.*

GUTIÉRREZ COLOSÍA Oloroso (375ml screwcapped stubby, 18%abv)



A bone dry Oloroso, product of very slow oxidative ageing : more than 7 years in butts. *Chestnut brown, watery quince at the rim. Sandalwood, golden tobacco and sweet spice frame a rich, round nose of maple-roasted walnuts. The palate juxtaposes power and elegance, with hazelnut praline, honey-drizzled green fig & toffee. There's a fine line of cold, over-steeped billy tea and forest smoke and a complex, fragrant tangle of autumn leaves, balsam, spicy leather and mellow wood. A precise, clear, polished Oloroso.*

GUTIÉRREZ COLOSÍA Cream (375ml screwcapped stubby, 18%abv)



A semi-sweet sherry, made from dry Oloroso sweetened with 30% PX. *Long and velvety, Oloroso's roasted nuts gain nougat-caramel from the PX. Mahogany colour, with a nose of golden sultana, dried quince, fresh fig and a whiff of ripe brie. The wine is medium sweet with herbal saffras and all-spice, yellow raisins, hazelnut skin and dates. The acid thread is excellent, adding freshness and sense of movement. This is crying to be paired with a chocolate mousse!*

ALL YOU NEED IS SHERRY:

<https://www.youtube.com/watch?v=mjhEoY3fSNg>

