



Bodegas
Gutiérrez - Colosía

JEREZ-XÉRÈS-SHERRY

Discover andalucía SPAIN

El Puerto de Santa María

CÁDIZ - ANDALUCÍA - ESPAÑA

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INTERNATIONAL LABELS

COLOSIA FINO Dry

Description: Pale golden in colour, with a delicate almondry aroma, dry and light on the palate and aged under "flor" for a least three years.

Elaboration: Made by means biological ageing (action of flor yeast). The proximity of the wineries to the sea breeze impart a particular personality to the wine. Alcohol: 15°. Grapes: Palomino

IT MUST BE SERVED CHILLED – **Biological wine.**

COLOSIA OLOROSO Originally dry

Description: Initially dry, amber and mahogany in colour, with a strongly fragrant aroma as its name implies. Full bodied (nutty) with an aging of at least five years. Elaboration: Made through the oxidation ageing process. Alcohol: 18°. Grapes: Palomino. Aperitif, Soups, Meats,...

COLOSIA CREAM Sweet

Description: Cream Sherry is an oloroso sweetened with rich Pedro Ximenez. Its colour is dark. Its aroma is round, crisp and velvety, being full bodied on the palate with an aging at least five years. Alcohol: 18°. Grapes: Palomino + Pedro Ximénez. Aperitif, Postry, Ice-Cream...

COLOSIA AMONTILLADO Dry

Description: This is an old wine that has the particularity of having both ageing processes. It was Fino during three years and then started the oxidation process for at least five years. Alcohol: 18°. Grapes: Palomino

COLOSIA MOSCATEL Sweet

Description: Moscatel Soleado , sweet wine , dark in colour . Made from sunned Moscatel grapes through the traditional system called 'pasil' (sunned on sand). Alcohol: 15° Grapes: Moscatel

COLOSIA PEDRO XIMÉNEZ Very Sweet

Description: Pedro Ximénez , natural sweet wine , dark ruby in colour . Made from the partially fermented must of sunned Pedro Ximénez grapes. Alcohol: 18°. Grapes: Pedro Ximénez.

COLOSIA PALO CORTADO Very Dry and Old

Description: It is a very old wine (more than 50 years old). It was Amontillado and then passed to age for many years in a quiet place of the winery. This is the Colosía's relic.

Briefing

Since 1838, the winery age the wines by the traditional system of "criaderas y soleras". All the production was dedicated to others wineries from Jerez, but since 1998, Gutiérrez Colosía started to bottled his own wine. Because of the quality of the wines our brands are in many wines guides. **The great particularity of the winery is its location, in the mouth of the river, near the sea, that produce a special microclimate which favors in a very special way the quality of the wines.** This is the only winery benefiting this location.