

## Amontillado (37.5cl) Gutiérrez Colosía - 37,5 cl.

The word 'amontillado' refers to the colour of the wines produced in Montilla, near Cordoba (the cradle of the oxidative PX). This wine begins its ageing under the 'flor" (a veil of yeasts) then finishes it in the oxidative mode. Hence its distinctive color And this is undoubtedly a traditional Amontillado.



Vinification
8 year-old solera.

To serve
To be served cool (12°C°) in a large glass.

Storage potential
Drink from: 2024
Unlimited shelf life

Trial analysis
An intense, amber colored wine, with dried fruit notes (nuts), cedar and zest. Very dry mouthfeel, with a good, fresh acidity. This wine shows depth, complexity and a wide range of aromas.

Description domain

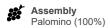
Great almacenista sherries.



Wine style: Aged under yeast veil (strong)

COLOSIA

AMONTILLADO



Region: Andalucía

Appellation: D.O. Jerez-Xérès-Sherry

Wine estate:
Gutiérrez Colosía

