



## 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.


 **Storage potential**  
Drink from: 2024  
Unlimited shelf life

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

 **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)

 **Assembly**  
Palomino (100%)

 **Region:**  
Andalucía

 **Appellation:**  
D.O. Jerez-Xérès-Sherry

 **Wine estate:**  
Gutiérrez Colosía

 Biological