

## Amontillado Reserva Familiar (50cl) Gutiérrez Colosía - 50 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**  
80 year old Solera.



**Storage potential**  
As the wine has already been exposed to oxidation, its ageing potential is unlimited. Once open, it will keep at least one year.



**To serve**  
To be served at 8°C in a large glass.



**Trial analysis**  
Nice amber colour with bright reflections. Full of spices (cloves), the nose also show a certain saltiness and hints of cocoa and ebony. Fresh, but very complex mouthfeel. A meditation wine if there ever was one, with a very long finish.

Description domain

Great almacenista sheries.



**Wine style:**  
Aged under yeast veil (strong)



**Assembly**  
Palomino (100%)



**Region:**  
Andalucía



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



**Wine estate:**  
Gutiérrez Colosía



Biological