

Colloca Classic Tawny Nueve Anõs

Barossa Valley, Australia

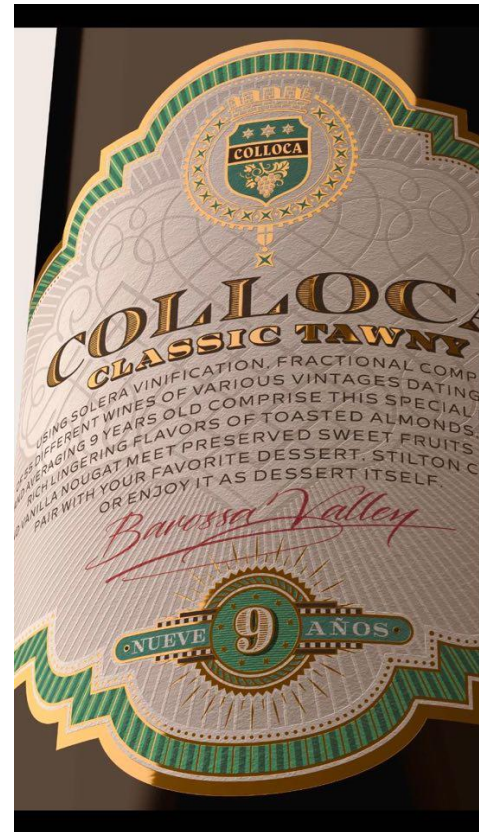


WINEMAKING

Using traditional solera vinification, fractional components of 55 different wines primarily Barossa Valley in origin of various vintages dating back to 1992 and averaging 9 years old comprise this special dessert wine.

TASTING NOTES

Rich lingering flavors of toasted almonds, praline, and vanilla nougat meet preserved sweet fruits on the palate. Pair with your favorite dessert, stilton cheese, or enjoy it as dessert itself. Only 1000 L made.



Vintage	NV
Appellation	Barossa Valley, Australia
Alcohol	19.3%
Production	1000 Liters 100 – 3L Barrels; 116 cases
Harvested	April 10, 2018
Bottled	December 28, 2020
Released	Jan 1, 2021
Produced By	Seppeltsfield Wines 730 Seppeltsfield Rd, Seppeltsfield, AUSTRALIA.
Produced By	Colloca Estate Winery 14678 West Bay Rd, Sterling, NY 13156 USA
Winemaker	Fiona Donald
Volume	500 ml

Colloca Estate Winery

14678 West Bay Rd
Fair Haven, NY 13156 USA



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Colloca Classic Tawny *Nueve Años* – filled 3L White Oak Barrel

Each hand numbered and only 100 made

\$249.00

THE WINE

Using solera vinification, fractional components of 55 different wines of various vintages dating back to 1992 and averaging 9 years old comprise this special dessert wine. Rich lingering flavors of toasted almonds, praline, and vanilla nougat meet preserved sweet fruits on the palate. Pair with your favorite dessert, stilton cheese, or enjoy it as dessert itself.

Wine of Australia

Alcohol - 19.3% Alc. By Vol.

Volume - 3 Liters (L)

Produced by Seppeltsfield Wines PTY LTD, 730 Seppeltsfield Rd, Seppeltsfield, SA 5355 AUSTRALIA. Bottled by Colloca Estate Winery, 14678 West Bay Rd, Sterling, NY 13156 USA

THE BARREL

The fashioning of oak timbers into barrels for wine and spirit maturation, known as Cooperage, has been an artisan trade in the old world for centuries. You can carry on this tradition with your very own oak barrel at home that can be shown off, enjoyed, and continue to be topped off and refilled for a lifetime.

For the serious wine collector, we sourced a limited quantity of 100 - 3 liter (3L) European white oak barrels are made of the finest quality that are hand numbered and branded with the Colloca logo. The barrel thus contains six 500 ml bottles of wine!

BARREL CARE

To guarantee the quality of your Colloca barrels, they are kept filled with seasoned fortified wine to keep them in optimum condition. Your barrel has been pre-tested by the Cooperage team and again at the winery. To best care for your barrel we recommend we recommend keeping your barrel at least half full of tawny. Topping with an extra bottle of Colloca Classic Tawny will prevent it from drying out and potentially leaking and ensure the wood is kept well-seasoned and full. Please note, it is possible for your barrel to display signs of a 'syrup' type liquid at the base. Simply wipe over with a warm damp cloth. It is not detrimental and can often occur through real winery operations.





Barrel FAQs

Q: My barrel appears to be leaking. What do I do?

A: Usually, all you need to do is to wipe the barrel with a damp cloth and the barrel will seal on its own. This is a normal occurrence with aging wines at the winery. Should the barrel continue to leak, empty the contents to a container to use for refilling later and then recure the barrel. You can do this by submerging the barrel in water for a couple of days with the bung out and nozzle open. A 5-gallon bucket works well. After it's been submerged, dry the exterior with a towel and fill it with water to see if it continues to leak. If so, find the leak and apply barrel wax to the area that is leaking.

Q: When I turn my spigot, nothing is coming out:

Remove the bung when dispensing to release pressure and allow for airflow.

Q: Will you be making more Tawny?

A: We source this very special premium tawny from one of the top fortified wine producers in all of Australia. We hope to source more in the near future. For now, we have a very limited allocation of 300 liters in individual three-liter oak barrels, and an additional 1400 (500 ml) bottles to be enjoyed or used for topping the 3L barrels.

Q: Will the Tawny spoil over time?

A: No. Tawny came to be centuries ago when winemakers were looking for solutions to keeping their wine from spoiling while transporting their cargo of barrels across the seas. They learned that by adding a small amount of spirit, they could preserve the wine and fortified wines, or Tawny, was born.

My barrel is taking on a blackish color:

This is referred to as "leaching". All barrels can produce a discoloration during the curing process. As the water makes its way through the wood, it will push out coloration from anything in its way. This is perfectly normal and seen in all commercial barrels in the beer, wine and distilling world.

Q: Is Tawny the same thing as Port?

A: In the 1990s, regulations were introduced that restricted countries outside of Portugal to label this style of wine as 'Port'. Instead, the fortified wines are called 'Tawny' reflecting its age and golden-yellow-brown color.

