

González Byass

Desde 1835

Familia de Vino

AÑADA 1978

Dark, amber-persimmon in colour with a copper rim and slight orange tones. Persistent legs; clean and bright.

Intense nose, complex and powerful with hints of hazelnuts, caramel-coated almonds, aged wood, cedar, with intense acetone aromas, iodine and salty notes. In summary, a surprising wine.

On the palate it is like a bullet, powerful, full and persistent. Dense, concentrated, dry and extremely well-balanced between acidity and bitterness.

The mouth-feel is has finesse yet is direct. It explodes on the palate where it remains for what feels like an eternity. In summary a wine which has reached its peak and is just one step away from heaven.

A single vintage Palo Cortado that is without doubt the most pure definition of this type of wine.

This year showed normal rainfall with 77 days of rain and a total of 595mm. The winds alternated between poniente (Atlantic) and levante (east) reaching an average temperature of 18.4°C.



Style: Palo Cortado

Grape Varieties: 100% palomino fino

Alcohol: 22%

Volatile Acidity: 1 gr/l

Total Acidity: 7.10 gr/l

Density 20/20: 0.9867

Dry Extract: 39.20 gr/l

Total Sugar: 6 gr/l



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