

## D.O. JEREZ - XÉRÈS - SHERRY

### Gonzalez Byass

González Byass was founded in Jerez in 1835 by Manuel Maria Gonzalez. At the young age of 23 he decided to dedicate himself to the production and commercialisation of Sherry wines and spirits. In 1844 the first barrels of Tio Pepe were exported to London. Tio Pepe being named in homage to the uncle of the founder, José Ángel. Then in 1855 the company's UK distributor Robert Blake Byass was made a partner in order to strengthen links with the UK, the number one market for Sherry wines. However nowadays the company is controlled by the González family, now in its fifth generation.

González Byass has since been dedicated to the production and commercialisation of quality Sherry wines and Spirits and Tio Pepe has went on to become the number one selling Fino in the world.

### Viticulture

González Byass is situated in the city of Jerez, Andalusia, in the heart of the D.O. Jerez. González Byass owns over 800 hectares of vineyards, all situated in Jerez Superior 20-70m above sea level. This area enjoys a warm and humid climate which helps in the maturation of the grape. The González Byass vineyards are found on the albariza soil which is the best soil in the area for the growth of vines as it has a very high chalk content and therefore a large capacity for maintaining moisture, very important given the long, hot and dry summers experienced in Jerez. González Byass vineyards are 95% Palomino and 5% Pedro Ximenez, making us the only winery to have PX planted in Jerez. All Palomino grapes used for Tio Pepe are hand picked to ensure that they arrive at the pressing plant in optimum condition.

### Vinification

As soon as the Palomino grapes reach the winery they are gently pressed using pneumatic presses without crushing the stems, seeds or skins. This must, used for Tio Pepe, from the first light pressing is called 'yema'.

After fermentation in stainless steel tanks, classification and fortification to 15.5% the wine enters the Tio Pepe solera where it will age for more than 4 years in American oak barrels following the traditional Solera system. During this period the wine undergoes biological ageing under a layer of yeast known as the 'flor'. This 'flor' gives Tio Pepe is distinct colour, aroma and character.

### Tasting Note

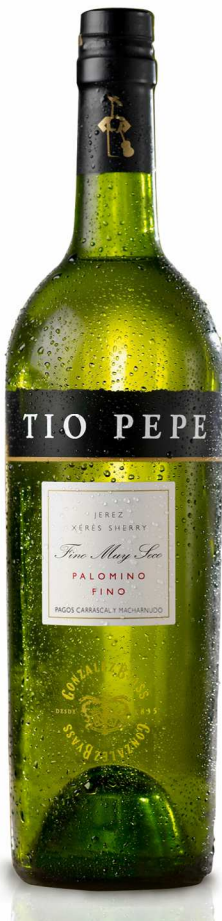
An elegant and authentic quality white wine. Pale golden in colour, clean and bright. On the nose elegant with pungent aromas, as a result of the 'flor', and almond notes, characteristic of the Palomino grape variety. The palate is full bodied, crisp and very dry with a complex long finish.

Good food tastes better with Tio Pepe. The perfect accompaniment to many types of cuisine from typical Spanish tapas to sushi.

Serve well chilled, between 4° and 6°C.

### Further Information

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### Technical Information

**Type:** Fino

**Varietal:** Palomino

**Alcohol:** 15%

**Ageing:** Minimum 4 years in American oak barrels following traditional Solera system.

**pH:** 3

**Volatile Acidity:** 0.2 g/l

**Total Acidity:** 4 g/l

**Total Sugars:** less than 1 g/l

