



TIO PEPE

ALFONSO

D.O. JEREZ - XÉRÈS - SHERRY

González Byass
Desde 1835
Familia de Vino



Gonzalez Byass

González Byass was founded in Jerez in 1835 by Manuel Maria González. 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.

González Byass has always maintained a strong relationship with the Spanish Royal family. This Alfonso wine is named in honour of the birth of Alfonso XIII of Spain.

Viticulture

González Byass is situated in the city of Jerez, Andalusia, in the heart of the D.O. Jerez. Gonzalez 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.

Vinification

As soon as the Palomino grapes reach the winery they are gently pressed using pneumatic presses to ensure the most aromatic must possible.

After fermentation in stainless steel tanks and classification the wine is fortified to 18% and then enters the Alfonso solera where it will age for an average of 8 years in American oak barrels following the traditional Solera system. The wine is aged in contact with the air throughout the entire ageing process to enable complete oxidation.

Tasting Note

Alfonso presents a golden amber colour with intense aromas with hints of wood and dried fruits. On the palate flavourful, balanced and persistent with reminders of nuts from the Palomino grape variety and a touch of vanilla from the American oak.

Ideal as an aperitif and with game and red meats. Serve chilled between 8° and 10°C.

Further Information

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Technical Information

Type: Dry Oloroso

Varietal: 100% Palomino

Alcohol: 18%

Ageing: 8 years following the traditional Solera system

pH: 2.85

Volatile Acidity: 0.6 g/l

Total Acidity: 5 g/l

Total Sugars: less than 4 g/l

