



DEL DUQUE

D.O. JEREZ - XÉRÈS - SHERRY
V.O.R.S

González Byass
Desde 1885
Familia de Vino



Gonzalez Byass

Gonzalez 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 Gonzalez family, now in its fifth generation.

Gonzalez Byass has since been dedicated to the production and commercialisation of quality Sherry wines and Spirits. Gonzalez Byass has a special focus on the production of rare old wines that have resided in their ancient cellars for more than 30 years. These Soleras Exclusivas can be considered the legacy of Jerez left to us by Gonzalez Byass. The solera of Del Duque, of more than 300 years, was started with 16 barrels bought from the Duke of Medinaceli in 1835.

Viticulture

Gonzalez 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 Gonzalez 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. Gonzalez 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 without crushing the stems, seeds or skins. This must, used for Del Duque, 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'. After these 4 years the 'flor' will begin to fade away and the wine will enter the Viña AB solera. Here the wine is aged in contact with air to enable oxidation. After an average of 4 years the wine enters the Del Duque solera where it will remain for another 22 years in complete contact with the air to allow full oxidation. In total Del Duque spends an average of 30 years in American oak barrels producing a very old Amontillado.

Tasting Note

Del Duque presents a dark golden colour with pungent aromas that remind of its ageing under yeast. Hints of dried fruits and mature wood due to its long ageing in barrel. On the palate dry and vigorous with a very long aftertaste, aromatic and well structured. More than 30 years in oak give this very old Amontillado immense concentration and complexity.

Ideal with mature cheeses and parmesan.

Serve at room temperature.

Further Information

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Technical Information

Type: Amontillado

Varietal: 100% Palomino

Alcohol: 21.5 %

Ageing: 30 years following the traditional Solera system

pH: 3

Volatile Acidity: 0.8 g/l

Total Acidity: 4.7 g/l

Total Sugars: less than 5 g/l

