



# LEONOR

*González Byass*  
Desde 1835  
Familia de Vino

D.O. JEREZ - XÉRÈS - SHERRY



## González Byass

González Byass was founded in Jerez in 1835 by Manuel María 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 specifically become known for its production of quality finos, amontillados and palo cortados.

## 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 Leonor 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 Leonor, from the first light pressing is called 'yema'. This is the most elegant and delicate must.

After fermentation in stainless steel tanks and classification the wine is fortified to 18% and then enters the Leonor solera where it will age for an average of 12 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

Palo Cortados can be described as similar to Amontillado on the nose and similar to Oloroso on the mouth.

Leonor presents an amber colour with golden tones and an ochre-orange rim. A serious wine which is intense with nutty aromas of toasted almonds and hazelnuts; and mature wood on the nose. On the mouth powerful and persistent with toasted notes. Long powerful aftertaste. Well balanced with a smooth pass on the mouth.

Perfect with game and red meats. Serve between 8° and 10°C.

## Technical Information

**Type:** Palo Cortado

**Varietal:** 100% Palomino

**Alcohol:** 20%

**Ageing:** 12 years following the traditional Solera system

**pH:** 3.1

**Volatile Acidity:** 0.75 g/l

**Total Acidity:** 4.2 g/l

**Total Sugars:** 6 g/l

## Further Information

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