



The selection of the 2023 Finos Palmas was again clearly influenced by the weather during the growing year. We are currently immersed in a cycle of drought whereby there has been very scant rain for the last four years and temperatures have been unusually high. Most of the rain fell during the winter, delivering 483 l/m², well below the historical average of 600 l/m². The summer was very hot, with temperatures reaching a high of almost 40°C for several weeks. These adverse conditions underscored just how valuable our wineries' thermal regulation system is, as are our yeast's ability to adapt and the protection the layer of flor affords the ecosystem of the soleras. The butts selected for Una and Dos palmas are the clearest example how far biological ageing can go in two finos that represent Jerez's two

terroirs: the vineyard and the winery. The butt classified as Fino Tres Palmas is simply sublime and draws that fine line that separates biological from oxidative ageing, whilst adding light, elegant woody aromas and a creamy, flavoursome and salty finish. The Cuatro Palmas amontillado demonstrates the capability of the albariza soil and the palomino fino grape to produce wines that age elegantly and with sophistication, and we offer a very old amontillado that is impressive, deep and rounded. The selection of this edition of Finos Palmas was helped along inestimably by Tim Triptree MW, currently International Director, Wine, at Christie's auctioneers. His experience and knowledge of the world of Jerez was brought in to assist with the classification and selection processes that gave rise to this Collection, which represents how Tío Pepe has evolved and progressed towards excellence.

Fino CUATRO PALMAS

A "vino de pañuelo", a scent of Jerez that time and the winery have moulded to perfection in this Very Old Amontillado. A single butt, nº 3 ageing at La Constancia in the Museum Solera.

PAIRING

A wine that needs nothing other than time to be enjoyed. Able to elevate any great delicacy. Pure concentration that enhances all food.

Fino Cuatro Palmas (Butt nº 3)

True alcohol: 21,45 %vol
 Acetaldehyde: 118 mg/L
 Total sugars: 5,55 g/L
 Volatile acidity: 0,86 g/L
 Total acidity: 8,17 g/L
 PH: 2,95
 Glycerine: 4,60 g/L



TASTING NOTE

Dark auburn with orangey glints and a silvery rim typical of very old amontillados. Powerful on the nose, striking, fine and elegant. Distinctly salty on the palate, courtesy of concentration and the passage of time. A wine that speaks of its origins and tells a fascinating story of how a wine can change and transform into a work of art. An ode to Tío Pepe!!