

DOS PALMAS 2020

González Byass
Desde 1835
Familia de Vino



Type: Fino

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Average 8 years in American oak casks following the traditional Solera system

Alcohol: 15.5%

Volatile acidity: 0.16 g/l

Total acidity: 4.50 g/l

PH: 3.20

Acetaldehyde: 384 mg/l

Glycerine: 0.10 g/l

‘Una Palma, Dos Palmas, Tres Palmas and Cuatro Palmas are denominations of Fino sherries that stand out for their finesse and delicate aroma and the number of palmas is proportional to their age’

Manuel María González-Gordon in his book ‘Jerez-Xérès-Sherish’

TIO PEPE PALMAS COLLECTION

The 2020 release of the Tío Pepe Finos Palmas collection will always be remembered: their finesse and elegant subtleties together with the depth and intensity of their flavours make them special. Ferrán Centelles’ assistance in the winery on the critical selection day was instrumental. A tireless scholar and great wine educator who understands the idiosyncrasies of Jerez like nobody else, it was clear as he made his selection that he is passionate about sherry and had thoroughly enjoyed his time working alongside Antonio Flores at the González Byass winery in Jerez.

We will also remember this “saca” because of the way our lives changed in the wake of the global COVID pandemic – how almost everything ground to a halt, the quiet in the countryside and in the wineries and a degree of uncertainty such that it makes us look to the future with optimism.

A difficult growing year saw low rainfall that nonetheless put paid in the spring to a shortage of water that would otherwise have had serious consequences. Life burgeoned however and the butts in the Gran Bodega developed a thick white blanket that imbued the Una and Dos Palmas Finos with their distinctive Tío Pepe Fino character. Tres Palmas has retained its composure intact and displays its incipient oxidative notes with its traditional elegance. The Cuatro Palmas, which is also kept at the La Constancia winery, exudes a ‘perfume’ that never fades and in which the essence of the wine is concentrated.

This is a selection from the historic Tío Pepe Finos Palmas range. Thank you, Ferrán, for your passion and your sincerity, which come through so well in these wines of yours.

DOS PALMAS

Selected butts - N^{os} 19 and 96 - from 148 butts of a long-aged fino that has retained its style of expression intact. This is the purest definition of an old fino.

WINEMAKER’S NOTES

Golden coloured with amber glints. Light yet distinct tears. Complex on the nose, very sharp, thick veil of flor, aromas of chalk, hazelnuts, faded flowers, salt and minerality.

Intense on the palate, slightly creamy and full of flavour. Impressive finish, rounded and balanced with notes of iodine, roasted almond, aldehydes and dried flowers. Rounded, strong aftertaste that speaks clearly of the wine’s origins in the Albariza soil but also hints subtly at its biological ageing.

SERVING AND PAIRING

Being fuller bodied, it is a perfect match for acidic dishes such as dressings and ceviches, and also for vegetables ‘a la plancha’ (cooked on a hotplate).

Cured meats and mild cheeses are also ideal partners for a glass of slightly lukewarm Dos Palmas Fino.

Suitable for vegans.

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