





## TÍO PEPE en RAMA 2021

Every spring for the last 12 years, La Constancia winery has experienced a moment of high emotion: the selection of Tio Pepe en Rama. This year, award-winning Master Blender, Antonio Flores, has selected the release from 82 butts in the Tio Pepe solera.

Our albariza soil and our flor have etched the González Byass style into every bottle: finesse, delicacy, elegance, strength and potency. Wild, unfiltered, en Rama. The purest expression of the vine and the winery, of origin and ageing. From the butt to the glass, the 2021 release of Tio Pepe en Rama is #LivingFlor. Under the shelter of our century-old cellars, the layer of flor managed to remain intact, healthy, robust and intense right through a rainy autumn and a cold, wet winter, imbuing Tío Pepe en Rama 2021 with an incredibly delicate character.

## **TASTING NOTES**

EREZ

Pale gold in colour, this wine has a slight cloudiness from the presence of flor. On the nose it is powerful and fragrant, displaying notes of chalk, talcum powder, iodine and salt in perfect harmony with hints of nuts, chamomile, lemon and fresh yeast. Complex on the palate, it is fresh, dry, brimming with flavour, salty and slightly bitter.

With this 12th release, La Constancia is again showing itself at its best, reflecting the strength of the Macharnudo and Carrascal pagos and the subtlety of biological ageing. The intensity and depth of flavour of Tío Pepe en Rama 2021 make it a wine that is best drunk with food and is ideal to pair with fish, seafood, vegetables, cured meats, spicy food and rice dishes.

Serve well chilled in a white wine glass.

Alcohol: 15 % vol. Glycerine: 0,40 gr/l Volatile acidity: 0,19 gr/l Total acidity: 4,56 gr/l Acetaldehyde: 415 mg/l Residual sugars: 1 gr/l



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