

UNA PALMA 2020



Type: Fino

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Average 6 years in American oak casks following the traditional Solera system

Alcohol: 15.5%

Volatile acidity: 0.20 g/l

Total acidity: 4.59 g/l

PH: 3.21

Acetaldehyde: 378 mg/l

Glycerine: 0.30 g/l

González Byass
Desde 1835
Familia de Vino

'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.

UNA PALMA

6 years ageing beneath a dense white layer of flor have lent the sherry inside them the characteristics that are typical of biological ageing – nuts, bread, chalk, talcum powder – together with a pleasant taste on the finish.

Tío Pepe Gran Bodega lives up to its name by looking after 139 special butts, of which Numbers Nº 82, 94 and 96 have been selected for release now.

WINEMAKER'S NOTES

Yellow in colour with golden shades, clean and bright. The wine is showing light legs, an intense and powerful nose which reminds us of the veil of the flor, chalk, dried fruits as well as citric, salty and mineral notes.

On the palate, the wine is fresh, salty and tasty. The finish is persistent and balanced, reminding us of salt, hazelnuts, yeast and green olives, with a dry and slightly bitter aftertaste.

SERVING AND PAIRING

This is a fino that is a perfect match for any choice savoury first course or snack, whilst its saltiness is sure to enhance the flavour of all seafood dishes.

Serve chilled in your best crystal glass to enjoy it at its maximum expression.

Suitable for vegans.

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