

DOS PALMAS 2021

González Byass
Desde 1835
Familia de Vino



Style: Fino.

Denomination of Origin:

D.O. Jerez-Xérès-Sherry.

Grape variety:

100% Palomino Fino.

Ageing:

8 years in the traditional criaderas and solera system.

Alcohol: 15.50% vol.

Acetaldehyde: 425 mg/l

Volatile acidity: 0.17 g/l.

Total acidity: 4.77 g/l.

PH: 3.09.

Glycerine: 0.3 g/l.

“Sherries whose cleanliness, finesse and delicacy make them highly distinctive are designated Una Palma, Dos Palmas, Tres Palmas and Cuatro Palmas (One, Two, Three and Four Palms). The number of ‘palmas’ is proportionate to their age.”

Manuel María González-Gordon in his book `Jerez-Xérès-Sherish`

THE 2021 TÍO PEPE FINOS PALMAS COLLECTION

We could think of the 2021 Finos Palmas as the restoration selection. Normality gradually returning in the face of the pandemic, a scenario that gives a glimpse of hope. The 2020/21 growing year was very unusual, prolonging the cycle of rainfall deficit that has been affecting our DO. By the end of the year, 27% less rain had fallen, just 417 l/m², way below the historical average of 600 l/m². The rain was concentrated in the autumn and winter, whilst spring was very dry. Both winter and summer were marked by waves of cold and heat in January and August respectively. Nonetheless, the special construction and orientation of our wineries meant that our yeast developed unhindered and remained active all year.

This year we had the invaluable help, and passion, of Olly Smith, well-known wine specialist, columnist and writer and presenter of one of BBC1's most popular programmes, “Saturday Kitchen” and “A glass with.” He experienced the work in the winery with us and the process of selecting the wines directly from barrel. The team that made the final selection was, as usual, comprised of members of the fifth generation of the González family, including our vice-chairman Pedro Rebuelta González and my own daughter Silvia. The 2021 Finos Palmas collection represents the purity and style of González Byass, and expresses how our most emblematic wine, Tío Pepe, develops. It encapsulates the consistency, splendour and decline of the Flor. A masterclass in biological ageing that culminates in a very old Amontillado: our Tío Pepe Cuatro Palmas, which encapsulates the best of our land and our winery – a wine that is a legend.

DOS PALMAS

This sublime Fino is aged for a very long time, developing flavours that reflect a perfect balance between the soil and the veil of flor. For this release of Dos Palmas, we selected numbers 87 and 76 of the 148 butts that make up this solera, on the second floor of the Gran Bodega Tío Pepe.

TASTING NOTE

A deep golden colour with amber glints and delicate tears. Complex on the nose, with prominent aromas of flor. Sharp and piquant with nutty aromas, it displays a great balance between the albariza soil and an old fino aged in the winery. These two butts reveal the splendour of the flor

The butts selected this year were numbers 87 and 76.



PAIRING

Its more forceful character makes this a perfect match for acidic foods such as dressings, and for freshly grilled food. Cured meat and mid cheese are also ideal for pairing with a glass of not too chilled Fino Dos Palmas.

GONZÁLEZ BYASS, S.A.

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