

UNA PALMA 2021

González Byass
Desde 1835
Familia de Vino



Style: Fino.
Denomination of Origin:
D.O. Jerez-Xérès-Sherry.

Grape variety:
100% Palomino Fino.

Ageing:
6 years in the traditional criaderas
and solera system.

Alcohol: 15'50° %vol.
Acetaldehyde: 410 mg/l.
Volatile acidity: 0,22 gr/l.
Total acidity: 5,04gr/l.

PH: 3,13.

Glycerine: 0'50 gr/l.

“Sheries 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.

UNA PALMA

The Macharnudo and Carrascal ‘pagos’ (estates) deliver an expression of the best of our land in this intense, salty, richly flavoured and mineral Fino. The solera comprises 139 butts that undergo biological ageing for more than 6 years. Three have been selected for this release, numbers 84, 11 and 90, from the second floor of the Gran Bodega Tío Pepe

TASTING NOTE

The three butts were selected for their special finesse and delicate nature and because they are a faithful reflection of how Tío Pepe evolves. Butts 84, 11 and 90 display aromas of breadmaking, almonds, talcum powder and the veil of Flor. The wine is elegant, very dry, richly flavoured, salty and slightly bitter on the palate.

PAIRING

This is a thoroughbred Fino that will deliver above and beyond in classic matches: ibérico ham, shellfish, along with marinades, ceviche and, of course, rice dishes made with fish and seafood. Serve well chilled and in your finest crystal glass, where it will reveal its maximum expression.