

González Byass

Desde 1835

Familia de Vino

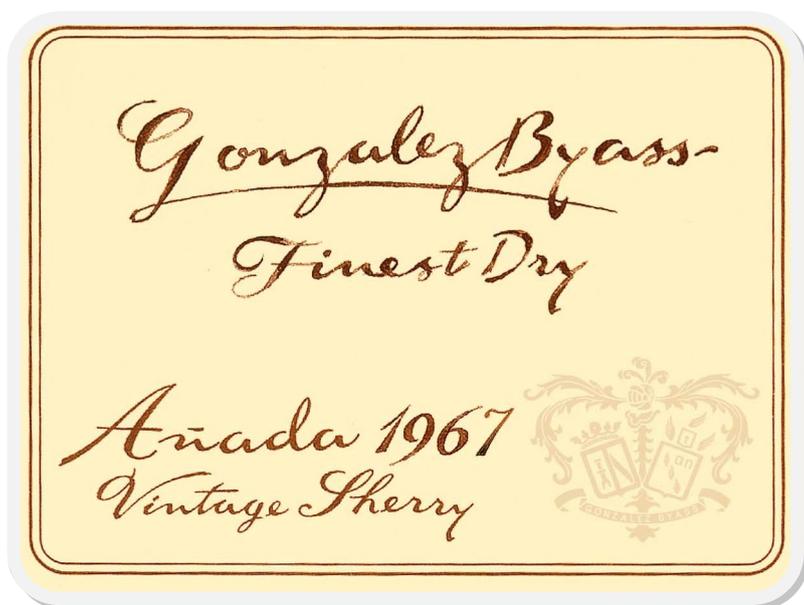
AÑADA 1967

Very dark mahogany colour with green rim, ochre notes, iodine iridescence, clean and bright.

Explosive on the nose; powerful and very complex with balsamic notes dominating. Shows concentrated acetal and aged wood aromas, touches of iodine, dried fruits, almonds and hazelnuts; all perfectly balanced on the nose. The addition of Pedro Ximenez and Moscatel gives hints of mature raisins, figs, sugar-coated fruits and coffee.

On the palate we find a great concentration of mature tannins and phenolic components from the long ageing which are softened by the Pedro Ximenez and Moscatel, making this vintage the perfect balance of the three varieties found in Jerez. The acidity makes this wine still very young and drinkable for the experienced palate.

This year was very dry in the region with only 475mm of rainfall. The levante (east) wind dominated.



Style: Amoroso (medium)

Grape Varieties: 85% palomino fino, 10% moscatel, 5% pedro ximenez

Alcohol: 22%

Volatile Acidity: 1 gr/l

Total Acidity: 7,10 gr/l

Density 20/20: 0,9895

Dry Extract: 159,50 gr/l

Total Sugar: 104 gr/l



Reg Office: c/o The KBSP Partnership, Harben House, Harben Parade, Finchley Road, London NW3 6LH. Vat No: 835545317

González Byass UK Ltd
The Hyde, Woodcock Hill
St Albans,
Herts AL4 9HJ

T 01707 274790
F 01707 273188
E info@gonzalezbyassuk.com

