



Butt Nº1

Pure alcohol: 21,15 %vol

Acetaldehyde: 110 mg/l

Total sugars: 5,50 gr/l

Volatile acidity: 0,83 gr/l

Total acidity: 8,07 gr/l

PH: 2,98

Glycerine: 4,50gr/l The selection of the wines destined to be Finos Palmas 2022 was clearly influenced by the weather during the growing year, which was extremely dry and hot.

We had a very dry winter and a torrid summer with searing temperatures. These adverse circumstances demonstrated yet again our yeast's ability to adapt and the degree of protection the layer of flor provides. The butts selected to become One and Two Palmas are a clear example of just how far biological ageing can develop, in two finos that are a pure reflection of the terroirs of Jerez, the vines and the winery. The butt classified as able to produce Three Palmas is, quite simply, sublime and marks that fine line between biological and oxidative ageing, also adding light, elegant, woody aromas, and a creamy, delicious and salty finish.

The Cuatro Palmas amontillado demonstrates palomino fino's ability to age in an elegant, refined way to produce a very old, imposing, rich yet sharp amontillado.

For this edition of the Finos Palmas, I have had the invaluable help of renowned expert wine journalist Ray Isle, who is passionate about Sherry. As a result, this collection is a master class in biological ageing and Tío Pepe's capacity to develop over time.

Amontillado CUATRO PALMAS

A 'vino de pañuelo', a fragrance of Jerez that time and the winery have shaped until perfection was achieved in this Very Old Amontillado. Just one butt of it exists, no 1, which is ageing in the Solera Museum at La Constancia.

Tasting Note

Butt no 1, grandeur in a revered wine. Aromas of an antiques shop in harmony with spices and subtle touches of vanilla – a fragrance in its own right.

Pairing

A wine that needs nothing but time in which to enjoy it. Has the potential to enhance any good food. Pure concentration that can give everything a boost.







