



TIO PEPE
DOS PALMAS
Fino
CONRADO BILLY & C.
Jerez

Desde  1835



Butt N°76-91

Pure alcohol:
15,85 %vol

Acetaldehyde:
466 mg/l

Total sugars:
1,6 gr/l

Volatile acidity:
0,21 gr/l

Total acidity:
4,53 gr/l

PH: 3,21

Glycerine:
0,30 gr/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.

Fino DOS PALMAS

The product of lengthy ageing, this is a sublime Fino, the perfect balance between soil and flor.

Of the 148 butts that comprise the solera that afges on the second floor of Tío Pepe's Gran Bodega, n°s 76 and 91 were selected for this edition of Dos Palmas.

Tasting Note

Pretty, deep golden colour with touches of amber and delicate tears. Piquant, with prominent nutty notes. Smooth on the palate, pleasant, with a long finish. Rounded and well balanced, expresses the splendour of the flor, whilst clearly reflecting the albariza soil. An old, refined Fino.

Pairing

Its more powerful character make it a perfect companion for acidic food such as dressings, as well as grilled vegetables. Cured meats and charcuterie and light cheese are also ideal for pairing with a glass of not too chilled Fino Dos Palmas.

TIO PEPE

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Familia de Vino

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