





Butt Nº17

Pure alcohol:
16,35 %vol

Acetaldehyde:
438 mg/l

Total sugars:
2,20 gr/l

Volatile acidity:
0,21 gr/l

Total acidity:
4,89 gr/l

PH: 3,09

Glycerine:
0,20 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 TRES PALMAS

Fino Amontillado, biological ageing on the brink between life and death. 10 years ageing in oak barrels in contact with the flor, which endows it with its unique character. A single butt, nº 17 of the 149 butts that comprise this historic solera at Bodega de la Constancia.

Tasting Note

Butt nº 17 has nurtured Tío Pepe to its most refined degree of maturity. 10 years of development have led this Fino Amontillado to express the Jerezano nature of a great wine like no other does.

Pairing

Classic harmonies with foods such as 'almadraba' bluefin tuna and traditional stews will be enhanced by this revered wine. Mature cheese and mountain cured meat, Asian and spicy food also make good partners to enjoy this wine with.



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Familia de Vino

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