



TIO PEPE  
UNA PALMA  
Fino  
GONZALEZ BYASS Y CIA

Desde 1835





### Butt Nº16-23-81

Pure alcohol:  
15,60 %vol

Acetaldehyde:  
471 mg/l

Total sugars:  
1,5 gr/l

Volatile acidity:  
0,21 gr/l

Total acidity:  
4,2 gr/l

PH: 3,21

Glycerine:  
0,60 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 UNA PALMA

*Macharnudo and Carrascal are a very evident in this intense, richly flavoured, salty Fino. Six years ageing in a solera comprised of 139 butts, of which we selected three: nºs 16, 23 and 81, now ageing in the tranquillity of the Gran Bodega de Tío Pepe.*

## Tasting Note

*Selected for their finesse and subtlety and for how they are a faithful reflection of a slightly developed. Tío Pepe ligeramente evolucionado. The aromas are of breadmaking, with definite touches of almond, talcum powder and the purity of the layer of flor. On the palate, the wine is elegant, very dry and slightly bitter.*

## Pairing

*This is a thoroughbred Fino that will make the classic pairings such as ibérico ham, shellfish, marinades, ceviche and, of course, seafood rice dishes, even better. Serve well chilled in your best crystal glasses to enjoy its maximum expression.*

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González Byass  
Desde 1835  
Familia de Vino

CONTACTO  
intern@gonzalezbyass.es  
Tel: +956 357 000

@bodegastiopepe  
@tio pepe  
@tiopepewines