

AÑADA 1975

González Byass
Desde 1835
Familia de Vino

THE VINEYARDS

The vineyards of Jerez are unique in the world. Most of the soil in Jerez is Albariza, a white soil that contains up to 60% limestone and has a great capacity to retain water, which is very important for the long, hot, dry summers in an area where irrigation is prohibited. The area's unique microclimate is influenced by the surrounding Atlantic Ocean and Guadalquivir and Guadalete rivers. The prevailing winds are dry from the east, hot from north Africa and humid when blowing in from the west straight off the nearby ocean. Temperatures are hot with 70% humidity, whilst average rainfall is 600 litres/m². In Jerez, the grape harvest starts in mid-August and generally goes on for three weeks at most.

WINEMAKING

To produce the 1975 Vintage Amontillado, pneumatic presses were used to obtain a better quality, more delicate must, known as free-run juice. The fermentation process was monitored too and adjusted to produce the best possible quality. Natural fermentation produces a must/wine with a wine alcohol content of between 11 and 13%, which is then fortified, or "encabezado" to 18%, which is the typical alcohol content produced by oxidative ageing. Next, the wine is decanted into American oak butts that are currently in use, where it stays, undergoing "static ageing", for as long as the winemaker considers appropriate. The 2000 butts that are destined to undergo static ageing each year are not filled to the top: a 100 L void is left, which facilitates oxygenation and the oxidation of the wine.

The 1975 Vintage was bottled "en rama", without being filtered or stabilised. Just 2,000 bottles of what is an exclusive, sublime wine were produced.

TASTING NOTES

The 1975 Vintage is amber coloured, clear and bright, with orangey highlights, a sharp rim, and medium deep tears.

Crisp, elegant, complex and powerful on the nose, it displays aromas of nuts, toasted almonds, hazelnuts and dried apricots - delicate and subtle with hints of oxidation and a dash of alcohol right at the end.

This wine is compact and dry on the palate. As its flavour develops, old tannins are clearly detectable in between the flavours of nuts and notes of toast.

Long on the palate, it also delivers touches of bitterness and a reminder of its biological ageing very well integrated with the wood.

This is an amontillado that has achieved balance and is just a step away from perfection.



Style: Vintage Amontillado

Denomination of Origin:

D.O. Jerez-Xérès-Sherry.

Grape variety: 100% Palomino Fino.

Ageing: Static ageing in American Oak
barrels since 1975

ABV: 21,5 % vol.

PH: 2,58

Total acidity: 12 g/l

Residual sugars: 7,9 g/l

GONZÁLEZ BYASS, S.A.
Manuel María González, 12. 11403 Jerez de la Frontera
Tel. 956 357 000 www.gonzalezbyass.com

AÑADA 1991

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USA



Type: Vintage Palo Cortado
Denomination of Origin: DO Jerez-Xérès-Sherry
Grape Variety: 100% Palomino Fino
Ageing: Since 1991 in American oak casks
Alcohol: 21.5% vol
PH: 2.69
Total Acidity: 10.24g/l (tartaric acid)
Volatile Acidity: 1.20 g/l (acetic acid)
Residual sugar: 10,3 g/l

VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m². The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The grapes destined for Añada 1991 are pressed using pneumatic Wilmes presses therefore obtaining the highest quality must. Only the 'mosto yema' the free run and first press must is used for this wine, considered the most delicate and elegant. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and is then transferred to 200 American oak casks. An empty space of 100 litres is left in the casks so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidisation. Añada 1991 is aged as a vintage and remains in cask until bottling without filtration or clarification. Limited production of 992 bottles. Only released in the best years.

WINEMAKER'S NOTES

The 1991 Vintage is an intense, bright amber colour with a strong meniscus and a coppery iridescence. On the nose the wine is elegant, complex and powerful, displaying aromas of nuts, candied orange peel, elegant aldehydes, vanilla, tobacco and hardwoods. Alluring and velvety on the palate, it is extremely well-balanced wine, with its distinguished oxidative ageing evident in notes of walnut and caramel. Complemented by a long, aromatic finish, this is an outstandingly balanced, unforgettable wine.

A Palo Cortado from a unique vintage that is, without doubt, the purest and cleanest definition of this type of wine.

SERVING AND PAIRING

It is recommended to open the bottle and allow the wine to breathe before serving. Serve at room temperature. A wine to be enjoyed on its own or as an aperitif with strong cheeses.

CONTACT:
GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642
TEL: 773 334 6700
info@gonzalezbyassusa.com