

LEONOR



Type: Palo Cortado

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 12 years in American oak casks
following the traditional Solera system

Alcohol: 20% vol

PH: 3.1

Total Acidity: 4.2 g/l (tartaric acid)

Volatile Acidity: 0.75 g/l (acetic acid)

Residual Sugars: less than 6 g/l

González Byass
Desde 1835
Familia de Vino
USA

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 Leonor 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 then enters the Leonor solera. 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 oxidation. Leonor remains in the American oak casks following the traditional Solera system for an average of 12 years.

WINEMAKER'S NOTES

Leonor is described as the wild child of Jerez. Due to its mysterious ageing process could be described as similar to an amontillado on the nose and similar to an oloroso on the mouth. Leonor shows a light mahogany colour with golden tones and slightly orange rim. On the nose intense and complex with typical amontillado notes such as hazlenuts perfectly balanced with other aromas such as bitter orange and mature oak. On the palate powerful and intense with toasted notes yet smooth and silky.

SERVING AND PAIRING

Leonor should be served between 8° and 10°C in a small white wine glass. Due to its power and structure this Palo Cortado is perfect with mature cheeses and strong meats such as venison.

CONTACT:

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