



The selection of the 2023 Finos Palmas was again clearly influenced by the weather during the growing year. We are currently immersed in a cycle of drought whereby there has been very scant rain for the last four years and temperatures have been unusually high. Most of the rain fell during the winter, delivering 483 l/m2, well below the historical average of 600 l/m2. The summer was very hot, with temperatures reaching a high of almost 40°C for several weeks. These adverse conditions underscored just how valuable our wineries' thermal regulation system is, as are our yeast's ability to adapt and the protection the layer of flor affords the ecosystem of the soleras. The butts selected for Una and Dos palmas are the clearest example how far biological ageing can go in two finos that represent Jerez's two

terroirs: the vineyard and the winery. The butt classified as Fino Tres Palmas is simply sublime and draws that fine line that separates biological from oxidative ageing, whilst adding light, elegant woody aromas and a creamy, flavoursome and salty finish. The Cuatro Palmas amontillado demonstrates the capability of the albariza soil and the palomino fino grape to produce wines that age elegantly and with sophistication, and we offer a very old amontillado that is impressive, deep and rounded. The selection of this edition of Finos Palmas was helped along inestimably by Tim Triptree MW, currently International Director, Wine, at Christie's auctioneers. His experience and knowledge of the world of Jerez was brought in to assist with the classification and selection processes that gave rise to this Collection, which represents how Tío Pepe has evolved and progressed towards excellence.

Fino UNA PALMA

Macharnudo and Carrascal are very present in this Fino, which is intense, richly flavoured and salty. Six years ageing is a solera comprising 139 butts, of which we Selected three: nº 9, nº 7 and nº 10, now ageing in the stillness of the Tío Pepe Gran Bodega.

PAIRING

This is a thoroughbred Fino that will enhance the most classic pairings: ibérico ham, seafood, plus marinades, ceviches and, of course, fish and seafood rice dishes. Serve cold and in your finest crystal glasses, where it can attain its maximum expression.

Fino Una Palma
(Butts nº 9, nº 7 and nº 10)

True alcohol: 15,55 %vol
Acetaldehyde: 320 mg/L
Total sugars: 1,4 g/L
Volatile acidity: 0,24 g/L
Total acidity: 4,49 g/L
PH: 3,25
Glycerine: 0,20 g/L



TASTING NOTE

Pale golden coloured, fresh on the nose, with citrus and floral notes. Sharp and intense with distinct hints of "flor" yeast and nuts. Very dry on the palate, long, persistent, and flavoursome. The intensity of the biological ageing lends this wine the features that are typical of a textbook Fino.

FAMILIA
**GONZÁLEZ
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VINOS Y SPIRITS · 1835

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