

VIÑA AB



Type: Amontillado

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: 16.5% vol

PH: 2.8

Total Acidity: 4 g/l (tartaric acid)

Volatile Acidity: 0.3 g/l (acetic acid)

Residual Sugars: less than 4 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. The grapes used for Viña AB are all hand harvested and transported to the vinification plant in small crates of 15 kilos.

WINEMAKING

The Palomino grapes destined for Viña AB begin life as Tio Pepe and therefore are pressed using pneumatic Wilmes presses therefore obtaining the highest quality must. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15.5% alcohol and then enters the Tio Pepe solera. Due to the 15.5% alcohol and the unique temperature and humidity in the Jerez cellars a layer of yeast known as the 'flor' will form on the surface of the wine. In order for this flor to form properly an empty space of 100 litres is left in the cask. This flor is the most important influence on the Fino wine as it protects it from the oxygen and gives it its unique aroma and character. The wine remains for a minimum of 4 years following the traditional Solera system under the flor. After this time the wine is moved to the Viña AB solera where it will remain a further 8 years. During this time the flor will die as a result of lack of nutrients and concentration of alcohol therefore the wine will begin to oxidise.

WINEMAKER'S NOTES

Viña AB is a young amontillado which has experienced both ageing under flor and oxidative ageing. Due to the contact with oxygen it has taken on a light amber colour. On the nose subtle and delicate with typical Palomino aromas of nuts, in this case hazelnuts and slight reminders of yeast due to its time under the flor. On the palate Viña AB shows subtle notes of oak due to the 12 years spent in cask. Pleasant with a balanced acidity. Long aftertaste with slight saltiness and bitterness on the finish.

SERVING AND PAIRING

Serve well chilled in a small white wine glass in order to appreciate the full bouquet of aromas. Viña AB is excellent with dishes such as white meats, rice dishes and difficult foods to match such as artichokes and asparagus. Viña AB should be kept chilled and consumed as soon as possible so as to enjoy at its best.

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