

For almost two centuries Tio Pepe cellar masters have used the 'Palma'chalk mark system in our bodega. Traditionally the Palma mark was used on barrels to indicate wines of exceptional finesse and delicacy of aromas. The more Palmas on the barrel the greater the maturity of the wine.



Cuatro Palmas is an extremely rare old sherry. having aged for more than four decades in the last four casks of the `Museo Solera'. We select only half a cask to create this timeless gift that is now a fine old Amontillado. It is bottled 'en rama' without filtration or clarification.

Enjoy slightly chilled.

Bottling date: 14/10/2016

Product of Spain

Bottled by: Bodega González Byass Jerez S.L.U.

Jerez de la Frontera. Éspaña www.gonzalezbyass.com

500mle 21.5%vol