

FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835

CUATRO PALMAS

Amontillado

A scent of Jerez that time and the winery have moulded to perfection in this Very Old Amontillado. A single cask n°3 ageing at La Constanca in the Museum Solera.

Amontillado Cuatro Palmas

(cask n° 3)

True alcohol: 21,50 %vol

Acetaldehyde: 197 mg/l

Total sugars: 7 gr/l

Volatile acidity: 0,82 gr/l

Total acidity: 7 gr/l

PH: 2,98

Glycerine: 5 gr/l

TÍO PEPE FINOS PALMAS COLLECTION

Once again, the selection of Finos Palmas 2024 has been clearly influenced by the year's climate. The winter and early spring brought most of the rainfall, reaching 500 l/m², slightly below the historical average of 600 l/m². The summer was cool, with prevailing westerly winds. These favorable conditions allowed our yeast to fully develop its organoleptic potential. The casks selected for Una and Dos Palmas are the clearest examples of how far biological aging can go in two finos that interpret the two terroirs of Jerez, the vineyard and the winery.

The cask classified as Fino Tres Palmas is simply sublime, marking that thin line between biological and oxidative aging, while also adding light and elegant woody aromas, with a creamy, savory, and saline finish.

The Cuatro Palmas Amontillado shows us the capacity of albariza soil and palomino fino to age with elegance and nobility, offering us an extremely old amontillado, imposing, profound, and powerful.

This edition of the Finos Palmas, in which I have had the invaluable help of my daughter Silvia, represents the evolution and the path toward the excellence of Tío Pepe.

TÍO PEPE

Antonio J. González
Winemaker and Master Blender

PAIRING

A wine that needs nothing other than time to be enjoyed.

Able to elevate any great delicacy. Pure concentration that enhances all food.

TASTING NOTES

Dark mahogany color with orange highlights, with a steely rim typical of very old Amontillados. Powerful nose, striking, fine, and elegant. Markedly saline on the palate, a result of time and concentration. A wine that speaks of its origin and tells an exciting story, showing how far a wine can transcend and become a work of art. An ode to Tío Pepe!

