



TIO PEPE

FINO EN RAMA

#CelebratingLife

Every spring, when nature awakens and life blossoms, the Bodega de La Constanancia celebrates a unique and emotional ritual, the selection of Tío Pepe en Rama. This selection, in its 16th year, is a dialogue between man and the winery, an exercise of respect for origin, wisdom, and passion that culminates in the choice of the best casks to represent the essence of Tío Pepe.

In 2025, 92 casks were carefully selected to bring Tío Pepe en Rama to life, a wine that treasures 190 years of history and tradition. This fino, recognized and awarded worldwide, is much more than a wine; it is a cultural icon, a symbol of Jerez, and a family legacy.

This year, the yeast, a key element in biological aging, has once again demonstrated its power and vitality. After a spring-like and rainy autumn and mild and rainy winter at the end of the season, the veil of flor has remained intact, healthy, and robust, giving Tío Pepe en Rama 2025 a unique and special character.

The 2025 edition of Tío Pepe en Rama is a tribute to life and joy.

A wild, unfiltered wine, en Rama

Tío Pepe en Rama is the purest expression of the vineyard and the winery. A wild, unfiltered wine, en rama, that retains all the strength and subtlety of its origin and aging. The albariza and the flor blend in perfect harmony to create an exceptional fino.

TASTING NOTES

Tío Pepe en Rama 2025 presents a pale gold colour with slight turbidity, a result of the presence of flor in suspension. Its nose is intense and fragrant, with notes of chalk, talc, iodine, and salt, intertwined with aromas of nuts, chamomile, lemon, bakery, and fresh yeast. On the palate, it is complex, fresh, dry, savory, salty, and slightly bitter, leaving a long and persistent memory.

An enological treasure of limited edition

Tío Pepe en Rama 2025 is the selection of the best casks from our soleras that reflects the strength of the Macharnudo and Carrascal vineyards. Its biological aging gives it its unique and special character.

Tío Pepe en Rama 2025 is an enological treasure that deserves to be discovered and enjoyed. A wine that speaks of the history, tradition, and passion of a family dedicated to the production of unique and special wines.

True alcohol:
15,10 % abv.

Acetaldehyde:
483 mg/l

Total sugars:
1 gr/l

Volatile acidity:
0,18 gr/l

Total acidity:
4,52 gr/l

PH: 3,25

Glycerine:
1,15 gr/l