



TIO PEPE

FINO EN RAMA 2023

Tío Pepe en rama has broken through yet another barrier with the selection for this vintage. We moved from the original Constanancia and Rebollo wineries where the first soleras were laid in the 19th century and ventured into the 1960s to select butts from the soleras at the Gran Bodega Tío Pepe. We chose 98 butts from across the three cellars, with each contributing its own features – influenced by construction, geographical orientation, temperature and humidity – to the final blend. The weather during the growing year was marked by an almost spring-like winter, which meant the layer of flor was able to be remain active and healthy, providing another year of life, evidenced in every one of the butts we have selected for you.

Wild, no filters, en rama.

True alcohol:
15 % abv.

Acetaldehyde:
352 mg/l

Total sugars:
1.1 gr/l

Volatile acidity:
0.25 gr/l

Total acidity:
4.45 gr/l

PH: 3,10

Glycerine:
1.1 gr/l

TASTING NOTE

Straw yellow over an olive-green background with golden glints. Lightly veiled because of the flor that tells us it has been bottled “En rama”. Displays intense, very expressive and sharp aromas of the starter yeast, nuts, apple, fresh herbs, chalk and talcum powder. Pure albariza. On the palate, the wine is captivating, fresh, intense, smooth and creamy.

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