



TIO PEPE KOSHER



Type: Fino

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 4 years in American oak casks following
the traditional Solera system

Alcohol: 15% vol

PH: 3

Total Acidity: 4 g/l (tartaric acid)

Volatile Acidity: 0.2 g/l (acetic acid)

Residual Sugars: less than 1 g/l

González Byass
Desde 1885
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 with a large capacity for maintaining moisture. It's very important due to the long, hot and dry summers, as irrigation is prohibited. The grapes used for Tío Pepe are partially hand harvested in the vineyards of Macharnudo and Carrascal, which are famous for giving a unique complexity to the wines. For all Sherry Wines González Byass uses 100% grapes cultivated in the declared Jerez Superior area, which dispose of the best Albariza soils. The Regulatory Council stipulates only 60% coming from Jerez Superior. The area has a unique microclimate influenced by the surrounding Atlantic Ocean with its moist and cool Poniente wind, furthermore by the hot and dry Levante wind coming from north Africa, and by the nearby rivers Guadalquivir and Guadalete. There's an average of 70% humidity and annual rainfall of 600 liters/m² in the mild winters. The harvest in Jerez begins mid-August and generally lasts for 3 weeks maximum. After Harvest the grapes are transported to the vinification plant in small crates of 15 kilos.

KOSHER

The entire process of production of KOSHER TIO PEPE, from the reception of the grape, from vineyards owned by González Byass, the pressing, the vinification, including its passage through the stages of the solera system, up to the bottling itself, was performed under the charge of the group of rabbis (Shomer Shabbat), supervised and assisted at all times by personnel of the Winery, in accordance with the talmudic laws (the Talmud is one of the most important doctrinal books of Judaism). Not only the wine alcohol but also the yeasts that were utilised are different and, since they must be kosher products, were supplied by the specialist company "Kosher Wines".

WINEMAKER'S NOTES

Organoleptically there are slight differences between Tio Pepe Kosher and Tio pepe. Tio Pepe Kosher comes from an exclusive solera which is short and does not have much rotation, therefore the wine has more body.

Star bright, pale golden colour. Elegant and distinctive, with fresh bread and almond aromas. The palate is full bodied, crisp and very dry, with a complex, long finish.

SERVING AND PAIRING

Tio Pepe should be served very chilled, 4-7 °C, in a small white wine glass in order to appreciate the full bouquet of aromas.

Perfect with canapés and tapas, Asian food, seafood and all fish- based dishes.

CONTACT:

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Kosher Wines *Worth Seeking Out*

— The New York Times —



THE
tastingpanel
MAGAZINE





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“ As a sherry lover, I was thrilled to discover a kosher version of Tío Pepe, a classic fino. Tío Pepe is one of the most popular fino sherries, and this kosher version is just as good as the original — dry, pure, tangy and refreshing, with savory, saline flavors. ”

— Eric Asimov *The New York Times*

