

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



TRES PALMAS

Fino

Biological ageing pushed to the limit. Fino Amontillado between life and death. Aged for 10 years in oak casks in contact with the "flor", lending it a unique character. A single cask, nº 8 was selected from the 149 in this historic solera at Bodega "la Constanca".

Fino Tres Palmas (cask nº 8)

True alcohol: 16,10 %vol
Acetaldehyde: 348 mg/l
Total sugars: 1,90 gr/l
Volatile acidity: 0,18 gr/l
Total acidity: 4,80 gr/l
PH: 3,14
Glycerine: 0,30 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

Almadra red tuna and traditional stews are all enhanced by being paired with this cult wine. Cured cheese, Asian and spicy food are also good companions to enjoy what is undoubtedly a great wine.

TASTING NOTES

Tío Pepe at the limit! Intense old gold color with coppery highlights. Captivating nose, where aromas from biological aging subtly intertwine with emerging woody and oxidative notes. On the palate, the chalk and salt speak of its origin, the 'albariza' soil. Unctuous, creamy finish, with the 'cabezas' softening the mouthfeel, making it eternal and persistent. The limit between life and death, the agony of the 'flor'.

