

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

UNA PALMA

Fino

Pale gold color, fresh nose with citrus and floral notes, sharp and incisive with clear hints of 'flor' yeast and nuts. On the palate, very dry, long, persistent, and savory. The intensity of the biological aging gives this wine the characteristic traits of a classic Fino.

Fino Una Palma (casks 29-30-88)

True alcohol: 15,55 %vol
Acetaldehyde: 260 mg/l
Total sugars: 1,4 gr/l
Volatile acidity: 0,15 gr/l
Total acidity: 4,29 gr/l
PH: 3,2
Glycerine: 0,2 gr/l



TÍO PEPE FINOS PALMAS COLLECTION 2024

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

This is a thoroughbred Fino that will enhance the most classic pairings: Ibérico ham, seafood, marinades, ceviche and, of course, fish and seafood rice dishes. Serve cold and in your finest crystal glasses, to appreciate its maximum expression.

TASTING NOTES

The vineyards of Macharnudo and Carrascal express the best of our land in this intense, flavoursome and salty finish fino.

The solera is made up of 139 casks containing fino that has undergone more than 6 years of biological ageing. Three of these have been selected: Nos. 29, 30 and 88, which all lie on the first floor of the Gran Bodega Tío Pepe.

