



González Byass
Desde 1855
Familia de Vino

USA



Type: Fino

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 4 to 5 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

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.

WINEMAKING

The Palomino grapes destined for Tío Pepe are of hand selected quality. Only the 'mosto yema', the free run and highest quality must, obtained by light pressure in the pneumatic Willmes presses, are used for Tío Pepe. Following fermentation to between 11% and 12% alcohol the wine is fortified up to 15,5% alcohol and then enters the Tío Pepe Solera. The unique temperature and humidity in the Jerez cellars, the 15,5% alcohol and an empty space of 100 liters left in the cask create the perfect conditions to form a layer of yeast known as the 'flor' on the surface of the wine. This flor is the most important influence on the Fino wine as it protects it from the oxygen and gives it its unique aroma and character. The wine remains for a minimum of 4 years following the traditional Solera system under the flor. During all the time the production is supervised by our winemaker and master blender Antonio Flores.

WINEMAKER'S NOTES

Due to the fact that the flor protects Tío Pepe from the oxygen it has been able to maintain a pale golden yellow colour. On the nose sharp yet elegant aromas of the yeast from the flor balanced with almond notes typical of the Palomino variety. On the palate completely dry with reminders of almonds, green olives, green apple and slightly bitter. Surprisingly fresh after 4 years spent in oak with a long and complex finish.

SERVING AND PAIRING

Tío 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 as an aperitif with toasted almonds, toasted bread with crushed tomato, sardines, mackerel and young cheese.

Tío Pepe is suitable for vegans.



CONTACT:

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