

CUATRO PALMAS

Amontillado

A scent of Jerez that time and the winery have moulded to perfection in this Very Old Amontillado. A single cask n°4 ageing at La Constanca in the Museum Solera.

Amontillado Cuatro Palmas (bota n° 4)

True alcohol: 21,55 %vol
True alcohol: 110 mg/l
Total sugars 7,40 gr/l
Volatile acidity: 0,79 gr/l
Total acidity: 7,80 gr/l
PH: 2,91
Glycerine: 4,75 gr/l

TÍO PEPE FINOS PALMAS COLLECTION 2025

As is customary, the selection of the 2025 Finos Palmas has been clearly influenced by the climatic conditions of the year.

The period, spanning from September 2024 to August 2025, was characterized by a marked contrast: it was a very warm year, with a record-breaking summer that saw a historic high of 45.8 °C in the area. The winter and early spring were decisive, particularly a historic March 2025, which brought the majority of the rainfall, pushing the total precipitation to a notably high figure of over 819 l/m² by the end of March. These circumstances, especially the extremely hot summer, prompted our yeast to once again develop its survival capacity and express its full organoleptic potential.

The casks selected for the Una and Dos Palmas are the clearest example of just how far biological ageing can go, presenting two finos that are an interpretation of the two terroirs of Jerez: the vineyard and the winery. The cask classified as Fino Tres Palmas is simply sublime, showcasing that fine line which separates biological from oxidative ageing. It also offers subtle and elegant woody notes, with a creamy, savory, and saline finish.

The Cuatro Palmas Amontillado demonstrates the capacity of the albariza soil and the Palomino Fino grape to age with elegance and nobility, offering us a supremely old, imposing, deep, and profound Amontillado.

This edition of the Finos Palmas represents the unique suitability of our wineries to act as a thermoregulating element, the ability of our yeasts to adapt to adverse circumstances, and Tío Pepe's ongoing evolution towards excellence.

PAIRING

A wine that needs nothing other than time to be enjoyed.

Able to elevate any great delicacy. Pure concentration that enhances all food.

TASTING NOTES

Dark mahogany color with orange highlights, with a steely rim typical of very old Amontillados. Powerful nose, striking, fine, and elegant. Markedly saline on the palate, a result of time and concentration. A wine that speaks of its origin and tells an exciting story, showing how far a wine can transcend and become a work of art. An ode to Tío Pepe!

TIO PEPE

Antonio Flores
Winemaker and Master Blender

