



DOS PALMAS

Fino

A sublime Fino aged for a long time, displaying a perfect balance between soil and flor, casks n°25 and n°75 were chosen from the 148 that comprise this solera, which ages on the second floor of the Tío Pepe Gran Bodega.

Fino Dos Palmas

(casks n° 25 y 75)

True alcohol: 15,85 %vol

Acetaldehyde: 434 mg/l

Total sugars: 1,1 gr/l

Volatile acidity: 0,13 gr/l

Total acidity: 4,47 gr/l

PH: 3,10

Glycerine: 0,22 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

The more substantial nature of this wine makes it the perfect companion for acidic dishes such as marinades and grilled fresh. Cured meats and mild cheeses are also ideal for pairing with a glass of Fino Dos Palmas served at almost room temperature.

TASTING NOTES

Old and wise, with an intense golden color and clear olive highlights. Intense nose, highlighting the sharp aromas of acetaldehyde and subtle notes of withered flowers. On the palate, powerful, long, structured, flavorful, and saline.



TIO PEPE

Tío Pepe
Winemaker and Master Blender