



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, n° 23 was selected from the 149 in this historic solera at Bodega "la Constancia".

Fino Tres Palmas (cask n° 23)

True alcohol: 16,20 %vol
Acetaldehyde: 410 mg/l
Total sugars: 1,20 gr/l
Volatile acidity: 0,17 gr/l
Total acidity: 4,77 gr/l
PH: 3,06
Glycerine: 0,32 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.



Tío Pepe
Winemaker and Master Blender



PAIRING

Almadraba 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 'cabezuelas' softening the mouthfeel, making it eternal and persistent. The limit between life and death, the agony of the 'flor'.