



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 30-31-79-80)

True alcohol: 15,40 %vol

Acetaldehyde: 350 mg/l

Total sugars: 1,1 gr/l

Volatile acidity: 0,13 gr/l

Total acidity: 4,38 gr/l

PH: 3,15

Glycerine: 0,30 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

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. 30, 31, 79 and 80, which all lie on the first floor of the Gran Bodega Tío Pepe.



TÍO PEPE

Antonio Flores
Winemaker and Master Blender