



FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS · 1835

CROFT PARTICULAR

A distinctive pale sherry, Croft Particular is warm and mellow with a nutty off-dry finish. Best served chilled from the fridge in a delicate wine glass, it is perfect on its own or with nibbles before a meal.

TECHNICAL INFORMATION

Type: Pale Dry

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino

Ageing: Average 3 years in American oak casks following the traditional Solera system

Alcohol: 17.5% vol

PH: 3

Total Acidity: 3.8 g/l (tartaric acid)

Residual Sugars: 36g/l

VINIFICATION

The first press of Palomino grapes is fermented to between 11% and 12% alcohol before being fortified to a further 15.5%. Once within the Croft solera, the combination of alcohol, temperature and humidity helps the formation of a layer of “flor” (yeast) on the surface of the wine. This flor protects the wine from oxygen and gives it its unique aroma and character. Following 2 years ageing under flor, concentrated wine must and wine alcohol is added to sweeten and protect this wine. It is then aged as a sweet wine in American oak casks for a further year.

TASTING NOTE

Croft Particular shows a pale gold bright colour. A refined sherry with a light crisp taste, medium dry sweetness and an elegant nutty finish.

SERVING & PAIRING

Best served chilled from the fridge in a delicate wine glass. Perfect on its own or with nibbles before a meal.