



— FAMILIA —

# GONZÁLEZ BYASS

VINOS Y SPIRITS · 1835



**GRAPE VARIETIES**  
100% Palomino Fino

**AGEING**  
Minimum four years in  
American oak casks following  
the traditional "Solera" system.

**TECHNICAL DATA**  
Alcoholic strength: 15 %.  
Total Acidity: 4 (tartaric acid)  
Volatile Acidity: 0.2 (acetic acid)  
Reducing Sugars: 1 g/l Ph: 4  
Contains sulphites  
Country of origin: Spain

## HARVEST

The grape harvest in the "Marco de Jerez", as in most of the major wine-producing areas, plays an important role in the wine sector. Autumn and winter are generally mild. In spring, there are periods of high temperatures and strong levante coinciding with flowering, while the summer is not excessively hot but does have numerous dewy days. This fact results in a high production despite the fact that rainfall in the area tends to be scarce throughout the vegetative cycle. Harvesting begins at the beginning of August and, due to the high temperatures in the hottest month of the year, the grapes must be transported quickly to the vats to avoid oxidation of the must. It is worth mentioning that the harvest of the grape varieties destined for the production of sweet wines (Pedro Ximénez and Moscatel) is particularly characteristic as the grapes are previously subjected to the "soleo" process, being placed in the open air to achieve their raisining, the duration of which depends on the weather conditions and can last for more than a week.

## WINEMAKING

As soon as the Palomino grapes arrive at the winery they are gently pressed. The must obtained from this first pressing is called "mosto yema" and is considered the most elegant and delicate. After fermentation, classification and fortification at 15.5% the wine enters the Tio Pepe solera where it will spend more than four years in American oak casks following the traditional "solera" system. During this process, the wine undergoes biological ageing under the layer of yeast known as "velo flor", which gives Tio Pepe a unique colour, aroma and character.

## WINEMAKER 'S NOTES

Tío Pepe has a pale golden colour, similar to topaz, clean and bright. Pungent and delicate aromas, very elegant, with a powerful bouquet with almond notes and hints of fresh bread dough, distinctive touches of "la flor". On the palate the almond notes return, leaving a pleasant sensation of freshness. It is completely dry with a long and complex aftertaste.

## SERVICE AND PAIRING

Served very cold, either in the traditional sherry wine glass or in a tall glass, Tío Pepe is the perfect accompaniment to aperitifs, all kinds of tapas, especially olives, nuts and Iberian ham. An ideal accompaniment to seafood and fish. Due to its low acetic acid content, it combines exceptionally well with dishes with high acidity (salads with vinaigrette, marinades, etc.). It is recommended to keep chilled.