


ESTD. GONZÁLEZ BYASS 1835
JEREZ

# DOS PALMAS

## *Fino*

A special selection from casks Nos. 14 and 16, chosen for their distinctive character and their ability to showcase the evolution of Tío Pepe.

**Fino Dos Palmas**
True alcohol: 15,50 %vol
Acetaldehyde: 418 mg/l
Total sugars: 1,4 gr/l
Volatile acidity: 0,16 gr/l
Total acidity: 4,44 gr/l
PH: 3,24
Glicerine: 0,25 gr/l

## Finos Palmas 2026: An Exceptional Vintage from Jerez

Each year, the Tio Pepe Finos Palmas Collection captures the essence of Jerez's unique climate and winemaking heritage. The 2026 edition is born from an exceptional harvest, where the character of the albariza soils and the magic of biological ageing come together to create four unique and unrepeatable oenological treasures.

### A Historic Harvest

The 2026 harvest will go down in González Byass history as the earliest ever recorded, with the Palomino Fino grape harvest beginning on 4 August. The absence of frost advanced the vine's growing cycle by seven to ten days, while a mild summer allowed for slow, even ripening.

Winter rainfall, followed by a dry and sunny spring, ensured the grapes remained in perfect condition, resulting in one of the most generous harvests of the past decade.

The freshness, purity and exceptional quality of the Palomino Fino grapes provided the ideal foundation for our yeasts to express their full potential in the cellar.

### Tio Pepe Finos Palmas 2026 Collection: cask by cask

The natural conditions within our cellars allowed the veil of flor to thrive, remaining vibrant, dense and constantly evolving.

### Una & Dos Palmas 2026

**The Purity of Biological Ageing.**

The meeting of Jerez's famed albariza soils and the unique conditions of the cellar gives rise to Finos of remarkable intensity, savoury complexity and vibrant freshness.

### Fino Tres Palmas 2026

**On the Threshold of Greatness.**

At the point where biological ageing begins to give way to oxidative influence, it reveals subtle hints of oak, remarkable salinity and a creamy, persistent finish.

### Amontillado Cuatro Palmas 2026

**The Nobility of Time.**

A very old Amontillado of remarkable depth and power, demonstrating the extraordinary ability of Palomino Fino to age gracefully over decades.




## PAIRING

Its more pronounced character makes it an ideal companion to dishes with bright acidity, from citrus dressings to freshly grilled seafood and vegetables. Cured meats and mild cheeses also pair beautifully with a glass of Fino Dos Palmas, served slightly less chilled.

## TASTING NOTES

Deep golden in colour with amber highlights. The nose is complex and expressive, with notes of flor and toasted nuts taking centre stage. On the palate, it is creamy, harmonious and beautifully rounded, with a long finish, refined bitterness and the full expression of the flor.

*Winemaker and Master Blender*

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