

ESTD. GONZÁLEZ BYASS 1835
JEREZ

UNA PALMA

Fino

A special selection from casks Nº6, 7, 10 and 26, chosen for their distinctive character and their ability to showcase the evolution of Tío Pepe.

Fino Una Palma
True alcohol: 15,20 %vol
Acetaldehyde: 390 mg/l
Total sugars: 1,2 gr/l
Volatile acidity: 0,14 gr/l
Total acidity: 4,41 gr/l
PH: 3,29
Glicerine: 0,2 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

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 nose reveals aromas of freshly baked bread, almonds, and flor. On the palate, it is elegant, bone dry, savoury and saline, finishing with a subtle touch of bitterness.

Winemaker and Master Blender

CONTACT interna@gonzalezbyass.es • Tel: +956 357 000 /tio pepe /tiopepewines