



TIO PEPE

González Byass
Desde 1835
Familia de Vino

D.O. JEREZ - XÉRÈS - SHERRY

Tio Pepe Fino En Rama

Fino En Rama is unfiltered, unclarified Tio Pepe taken from the middle of the cask during spring when the flor growth is at its thickest. Made in strictly limited quantities, Tio Pepe En Rama is best drunk within 3 months of bottling.

Vinification

'En Rama' is the local jargon used by winery workers to refer to wine in its unrefined and most delicate state, prior to the normal stabilisation, clarification and filtering processes.

The 2014 release of Tio Pepe En Rama is a selection from the best barrels from the two original Tio Pepe soleras: Constanca and Rebollo, a total of 600 barrels. Both these soleras rest in the historic González Byass bodegas and are the best examples of biological ageing.

Since October 2013, head winemaker Antonio Flores has been carefully monitoring these 600 Tio Pepe barrels in preparation for the release of Tio Pepe En Rama. Following a mild and humid winter, which favours the development of the flor and metabolism of the yeast, all of the barrels showed great character and it was difficult for Antonio to select the 60 best barrels. The selection was made at the beginning of April with the bottling finishing on the 21st April.

Previous to the saca this wine has been aged for an average of 5 years in American oak barrels following the traditional Solera system.

The Fifth Annual Release

2014 marks the fifth release of Tio Pepe En Rama. As with previous years, the label is based on original art work discovered in Tio Pepe's historic archives, while the production method is inspired by the days when Fino was enjoyed straight from the cask. En Rama expresses the unique character of sherry; the intoxicating aromas of the bodegas and the intensity of the living veil of yeast 'flor' which covers the wine and is the essence of the delicate fino.

Storage

Prior to consumption Tio Pepe En Rama should be kept in a stable temperature (10-12°C). As it is not filtered before bottling the wine is likely to throw a deposit or sediment, however this should not impair your enjoyment of the wine.

The wine must be consumed within 3 months of the bottling date. Once opened it will have the lifespan of any white wine and is best enjoyed within a couple of days of opening.

Tasting Note

Pale yellow with olive green and golden reflections. Powerful yet elegant aromas with a distinctive flor character, intensified by the unrefined nature of this fino. Aromas of fresh bread and hints of almond are accompanied by savoury flavours and a long, clean citrus finish. On the palate fresh, intense and complex with a salty finish. This year Tio Pepe en Rama is extremely expressive....Pure Flor!

The perfect partner for fish, shellfish, cheese, white meats and tapas of course.



Technical Information

Alcohol: 15%

Volatile Acidity: 0.14 g/l

Total Acidity: 4 g/l

Acetaldehyde: 385 mg/l

Glycerine: 0.2 g/l

Residual Sugars: Less than 1g/l

Further Information

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