



González Byass
Desde 1835
Familia de Vino



Type: Fino

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 4 to 5 years in American oak casks
following the traditional Solera system

Alcohol: 15% vol

PH: 3

Total Acidity: 4 g/l (tartaric acid)

Volatile Acidity: 0.2 g/l (acetic acid)

Residual Sugars: less than 1 g/l

VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m². The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The Palomino grapes destined for Tio Pepe are pressed using pneumatic Wilmes presses therefore obtaining the highest quality must. Only the 'mosto yema' the free run and first press must is used for Tio Pepe. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15.5% alcohol and then enters the Tio Pepe solera. Due to the 15.5% alcohol and the unique temperature and humidity in the Jerez cellars a layer of yeast known as the 'flor' will form on the surface of the wine. In order for this flor to form properly an empty space of 100 litres is left in the cask. This flor is the most important influence on the Fino wine as it protects it from oxygen and gives it its unique aroma and character. The wine remains for a minimum of 4 years following the traditional Solera system under the flor.

WINEMAKER'S NOTES

Due to the fact that the flor protects Tio Pepe from oxygen it has been able to maintain a pale golden yellow colour. On the nose sharp yet elegant aromas of the yeast from the flor balanced with toasted almond notes typical of the Palomino variety. On the palate completely dry with reminders of almonds. Super fresh with a long and complex finish.

SERVING AND PAIRING

Tio Pepe should be served very chilled in a small white wine glass in order to appreciate the full bouquet of aromas. Perfect as an aperitif with olives, Iberian ham and cheese however also ideal for dishes such as seafood and fish. Due to its low levels of acetic acid it matches perfectly with acidic elements such as vinegar. Tio Pepe should be consumed as soon as possible and also kept well chilled.

CONTACT:

info@gonzalezbyassuk.com

Tel: 01707 274790

@GonzalezByassUK