

ALFONSO



Type: Oloroso

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Ageing: Average 8 years in American oak casks
following the traditional Solera system

Alcohol: 18% vol

PH: 2.85

Total Acidity: 5 g/l (tartaric acid)

Volatile Acidity: 0.75 g/l (acetic acid)

Residual Sugars: less than 4 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. Therefore it 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 the 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 an average of 70% humidity and annual rainfall of 600 liters/m². The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The must destined for Alfonso comes from the second press of the pneumatic Willmes presses so as to obtain slightly more structure and body. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and then enters the Alfonso Solera. An empty space of 100 liters is left in the cask so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidization. Alfonso remains in American oak casks, supervised by our winemaker and master blender Antonio Flores, following the traditional Solera system for an average of 8 years.

WINEMAKER'S NOTES

Due to its time in contact with oxygen Alfonso shows a golden amber colour. On the nose round intense aromas with the nuttiness of the Palomino variety standing out, in this case hazelnuts and walnuts. As a result of the time spent in cask Alfonso shows subtle aromas of oak and spiced notes which remind of truffle or leather. On the palate flavourful and structured with a long and complex aftertaste and slight vanilla touches with a surprising sweet note on the finish.

SERVING AND PAIRING

Alfonso should be served slightly chilled between 10 and 12°C in a small white wine glass.

Perfect with rich meat stews, cured meats and beef/goose consommé. The dryness of this wine makes it perfect for gelatinous meats such as oxtail and pork cheeks.

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González Byass
Desde 1835
Familia de Vino