

TRES PALMAS

2020

González Byass

Desde 1835

Familia de Vino



Type: Fino

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Average 10 years in American oak casks following the traditional Solera system

Alcohol: 16.0%

Volatile acidity: 0.28 g/l

Total acidity: 4.68 g/l

PH: 3.08

Acetaldehyde: 514 mg/l

Glycerine: 0.10 g/l

'Una Palma, Dos Palmas, Tres Palmas and Cuatro Palmas are denominations of Fino sherries that stand out for their finesse and delicate aroma and the number of palmas is proportional to their age'

Manuel María González-Gordon in his book 'Jerez-Xérès-Sherish'

TIO PEPE PALMAS COLLECTION

The 2020 release of the Tío Pepe Finos Palmas collection will always be remembered: their finesse and elegant subtleties together with the depth and intensity of their flavours make them special. Ferrán Centelles' assistance in the winery on the critical selection day was instrumental. A tireless scholar and great wine educator who understands the idiosyncrasies of Jerez like nobody else, it was clear as he made his selection that he is passionate about sherry and had thoroughly enjoyed his time working alongside Antonio Flores at the González Byass winery in Jerez.

We will also remember this "saca" because of the way our lives changed in the wake of the global COVID pandemic – how almost everything ground to a halt, the quiet in the countryside and in the wineries and a degree of uncertainty such that it makes us look to the future with optimism.

A difficult growing year saw low rainfall that nonetheless put paid in the spring to a shortage of water that would otherwise have had serious consequences. Life burgeoned however and the butts in the Gran Bodega developed a thick white blanket that imbued the Una and Dos Palmas Finos with their distinctive Tío Pepe Fino character. Tres Palmas has retained its composure intact and displays its incipient oxidative notes with its traditional elegance. The Cuatro Palmas, which is also kept at the La Constanca winery, exudes a 'perfume' that never fades and in which the essence of the wine is concentrated.

This is a selection from the historic Tío Pepe Finos Palmas range. Thank you, Ferrán, for your passion and your sincerity, which come through so well in these wines of yours.

TRES PALMAS

An exceptional fino wine taken right to the edge. After 10 years the stamp of the veil of flor together with the incipient touches of American oak from the single butt selected, make this fino amontillado a unique experience. Butt Nº 18 of the 149 that are ageing in the González Byass Bodegas in Jerez.

WINEMAKER'S NOTES

Pale amber colour, bright and with shades of copper. Intense legs. Very complex nose where the marked aromas of veil of flor are accompanied by subtle reminders of noble oak, vanilla, camomile, dried fruits, orange peel and caramel. On the palate, very potent, creamy, salty and very tasteful. Its finish is extremely long, almost unctous and fatty, leaving an eternal, spicy, tasty, creamy and subtly bitter aftertaste. A wine that reflects the thin line between a Fino and a Amontillado.

SERVING AND PAIRING

Classic pairings are with food such as almadraba-caught red tuna and traditional stews, which will taste all the better paired with it.

Mature cheese and mountain cured meats, Asian and spicy food are also good partners for enjoying this great wine.

Suitable for vegans.

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