

# VIÑA AB



Type: Amontillado

Denomination of Origin:  
DO Jerez-Xérès-Sherry

Grape Variety:  
100% Palomino Fino

Ageing:  
Average 12 years in American oak casks  
following the traditional Solera system

Alcohol: 16.5% vol

PH: 2.8

Total Acidity: 4 g/l (tartaric acid)

Volatile Acidity: 0.3 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 with a large capacity for maintaining moisture. It's very important due to the long, hot and dry summers, as irrigation is prohibited. The grapes used for Viña AB are partially hand harvested and, as for all González Byass Sherries, cultivated a 100% in the declared Jerez Superior area, which dispose of the best Albariza soils. The Regulatory Council stipulates only 60% coming from Jerez Superior. The area has a unique microclimate influenced by the surrounding Atlantic Ocean with its moist and cool Poniente wind, by the hot and dry Levante wind coming from north Africa, and by the nearby rivers Guadalquivir and Guadalete. There's an average of 70% humidity and annual rainfall of 600 liters/m<sup>2</sup> in the mild winters. The harvest in Jerez begins mid-August and generally lasts for 3 weeks maximum. The grapes used for Viña AB are all hand harvested and transported to the vinification plant in small crates of 15 kilos.

## WINEMAKING

The Palomino grapes destined for Viña AB begin life as Tío Pepe. The highest quality free run 'mosto yema' and the first press must obtained by pneumatic Willmes presses are considered the most delicate and elegant ones and therefore are used for Amontillado Viña AB. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15,5% alcohol and then enters the Tío Pepe Solera. The unique temperature and humidity in the Jerez cellars, the 15,5% alcohol and an empty space of 100 liters left in the cask create the perfect conditions to form a layer of yeast known as the 'flor' on the surface of the wine. This flor is the most important influence on the Fino wine as it protects it from the 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. After this time the wine is moved to the Viña AB Solera where it will remain a further 8 years. Meanwhile the flor will die as a result of lack of nutrients and concentration of alcohol. Therefore the wine will begin to oxidise. So Viña AB is practically a 12-year-old Tio Pepe. During all the time the production is supervised by our winemaker and master blender Antonio Flores.

## WINEMAKER'S NOTES

Viña AB is a young Amontillado which has experienced both ageing under flor and oxidative ageing. Due to the contact with oxygen it has taken on a light amber colour. On the nose subtle and delicate with typical Palomino aromas of hazelnuts, and slight reminders of yeast due to its time under the flor. On the palate Viña AB shows subtle notes of oak due to the 12 years spent in cask. Pleasant with a balanced acidity. Long aftertaste with slight saltiness and bitterness on the finish.

## SERVING AND PAIRING

Serve well chilled, 8-12 °C, in a small white glass in order to appreciate the full bouquet of aromas.

Viña AB is a complex wine which provides a unique versatility, matching even the most complicated dishes.

Perfect with charcuterie, duck, consommé, hard cheese and nuts.

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*González Byass*  
Desde 1835  
Familia de Vino