



The selection of the 2023 Finos Palmas was again clearly influenced by the weather during the growing year. We are currently immersed in a cycle of drought whereby there has been very scant rain for the last four years and temperatures have been unusually high. Most of the rain fell during the winter, delivering 483 l/m², well below the historical average of 600 l/m². The summer was very hot, with temperatures reaching a high of almost 40°C for several weeks. These adverse conditions underscored just how valuable our wineries' thermal regulation system is, as are our yeast's ability to adapt and the protection the layer of flor affords the ecosystem of the soleras. The butts selected for Una and Dos palmas are the clearest example how far biological ageing can go in two finos that represent Jerez's two

terroirs: the vineyard and the winery. The butt classified as Fino Tres Palmas is simply sublime and draws that fine line that separates biological from oxidative ageing, whilst adding light, elegant woody aromas and a creamy, flavoursome and salty finish. The Cuatro Palmas amontillado demonstrates the capability of the albariza soil and the palomino fino grape to produce wines that age elegantly and with sophistication, and we offer a very old amontillado that is impressive, deep and rounded. The selection of this edition of Finos Palmas was helped along inestimably by Tim Triptree MW, currently International Director, Wine, at Christie's auctioneers. His experience and knowledge of the world of Jerez was brought in to assist with the classification and selection processes that gave rise to this Collection, which represents how Tío Pepe has evolved and progressed towards excellence.

Fino TRES PALMAS

Fino Amontillado. Biological ageing on the edge between life and death. Aged for 10 years in oak butts in contact with the flor, lending it a unique character. A single butt, nº 4 was selected from the 149 in this historic solera at Bodega 'la Constancia'.

PAIRING

Almadraba-caught red tuna and traditional stews, which are enhanced by being paired with this cult wine, whilst Asian and spicy food are also good companions for enjoying what is definitely a great wine.

Fino Tres Palmas (Butt nº 4)

True alcohol: 16,15 %vol
 Acetaldehyde: 423 mg/L
 Total sugars: 1,4 g/L
 Volatile acidity: 0,21 g/L
 Total acidity: 4,73 g/L
 PH: 3,14
 Glycerine: 0,30 g/L



TASTING NOTE

Tío Pepe to the limit! Intense old gold color with copper sparkles. Captivating nose, the aromas of organic aging subtly intertwine with the incipient woody and oxidative notes. In the mouth, the chalk and salt tell us about its origin, the albariza. Unctuous, creamy finish, its heads soften the palate, making it eternal and persistent. The limit between life and death, the agony of the flower.