FAMILIA

GONZÁLEZ BYASS

VINOS Y SPIRITS·1835



DOS PALMAS

Fino

A sublime Fino aged for a long time, displaying a perfect balance between soil and flor, casks n°76 and n°77 were chosen from the 148 that comprise this solera, which ages on the second floor of the Tío Pepe Gran Bodega.

Fino Dos Palmas
(casks nº 76 y 77)
True alcohol: 15,30 %vol
Acetaldehyde: 352 mg/l
Total sugars: 1,80 gr/l
Volatile acidity: 0,14 gr/l
Total acidity: 4,62 gr/l
PH: 3,18
Glycerine: 0,20 gr/l

TÍO PEPE FINOS PALMAS COLLECTION

Once again, the selection of Finos Palmas 2024 has been clearly influenced by the year's climate. The winter and early spring brought most of the rainfall, reaching 500 l/m², slightly below the historical average of 600 l/m². The summer was cool, with prevailing westerly winds. These favorable conditions allowed our yeast to fully develop its organoleptic potential. The casks selected for Una and Dos Palmas are the clearest examples of how far biological aging can go in two finos that interpret the two terroirs of Jerez, the vineyard and the winery.

The cask classified as Fino Tres Palmas is simply sublime, marking that thin line between biological and oxidative aging, while also adding light and elegant woody aromas, with a creamy, savory, and saline finish.

The Cuatro Palmas Amontillado shows us the capacity of albariza soil and palomino fino to age with elegance and nobility, offering us an extremely old amontillado, imposing, profound, and powerful.

This edition of the Finos Palmas, in which I have had the invaluable help of my daughter Silvia, represents the evolution and the path toward the excellence of Tío Pepe.

TIO PEPE

Winemaker and Master Blender



PAIRING

The more substantial nature of this wine makes it the perfect companion for acidic dishes such as marinades and grilled fresh. Cured meats and mild cheeses are also ideal for pairing with a glass of Fino Dos Palmas served at almost room temperature.

TASTING NOTES

Old and wise, with an intense golden color and clear olive highlights. Intense nose, highlighting the sharp aromas of acetaldehyde and subtle notes of withered flowers. On the palate, powerful, long, structured, flavorful, and saline.

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