

# TRES PALMAS 2016



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 % vol

PH: 2.99

Total Acidity: 5.07 g/l (tartaric acid)

Volatile Acidity: 0.19 g/l (acetic acid)

Residual Sugars: 1.6 g/l

Acetaldehyde: 400 mg/l

Glycerine: 0.20 g/l



*González Byass*  
Desde 1835  
Familia de Vino  
USA

‘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’

## WINEMAKING

These wines begin life as Tio Pepe. The Palomino grapes destined for Tio Pepe are pressed using pneumatic Wilmes presses therefore obtaining the highest quality must. Only the ‘mosto yema’ the free run and first press must is used for Tio Pepe. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15.5% alcohol and then enters the Tio Pepe solera. Due to the 15.5% alcohol and the unique temperature and humidity in the Jerez cellars a layer of yeast known as the ‘flor’ will form on the surface of the wine. In order for this flor to form properly an empty space of 100 litres is left in the cask. 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.

At the end of September 2016 top sommelier and wine personality Gérard Basset MW MS joined Master Blender Antonio Flores to taste over 100 casks and choose the very best for the 2016 edition of Finos Palmas. Tres Palmas is very old Tio Pepe, the ageing process taken to the limit. After ten years ageing only a few casks still have the flor magically interacting with the wine in patches. The only cask chosen this year, number 5, was selected from 150 casks making up this solera. This wine is hand bottled without filtration or clarification.

## WINEMAKER’S NOTES

Tres Palmas 2016 shows an old gold colour with greenish hints. Very intense on the nose, powerful and penetrating. Touches of oak can start to be perceived in this wine and the oxidative ageing process begins to be the protagonist. On the palate it is harmonious with body, elegant, dry, mouth filling and persistent. The finish is creamy, thanks to the autolysis of the dead yeast that deposits at the bottom of the cask. This wine could be described as a fino amontillado, the line between life and death, the agony of the flor.

## SERVING AND PAIRING

Tres Palmas should be enjoyed slightly chilled in a small wine glass so as to appreciate the full aromatic bouquet. This exceptional wine is ideal to be enjoyed on its own or with structured dishes such as game and tuna steak. Tres Palmas should be stored in the fridge.

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