AÑADA 1991



Type: Vintage Palo Cortado

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Since 1991 in American oak casks

Alcohol: 21.5% vol

PH: 2.69

Total Acidity: 10.24g/l (tartaric acid)

Volatile Acidity: 1.20 g/l (acetic acid)

Residual sugar: 10,3 g/l

González Byass
Desde 1835
Familia de Vino
USA

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 and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m^2. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The grapes destined for Añada 1991 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 this wine, considered the most delicate and elegant. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and is then transferred to 200 American oak casks. An empty space of 100 litres is left in the casks so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidisation. Añada 1991 is aged as a vintage and remains in cask until bottling without filtration or clarification. Limited production of 992 bottles. Only released in the best years.

WINEMAKER´S NOTES

The 1991 Vintage is an intense, bright amber colour with a strong meniscus and a coppery iridescence. On the nose the wine is elegant, complex and powerful, displaying aromas of nuts, candied orange peel, elegant aldehydes, vanilla, tobacco and hardwoods. Alluring and velvety on the palate, it is extremely well-balanced wine, with its distinguished oxidative ageing evident in notes of walnut and caramel. Complemented by a long, aromatic finish, this is an outstandingly balanced, unforgettable wine.

A Palo Cortado from a unique vintage that is, without doubt, the purest and cleanest definition of this type of wine.

SERVING AND PAIRING

It is recommended to open the bottle and allow the wine to breathe before serving. Serve at room temperature. A wine to be enjoyed on its own or as an aperitif with strong cheeses.

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