NOÉ



Type: Pedro Ximenez VORS

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Pedro Ximenez

Ageing:
Average 30 years in American oak casks following the traditional Solera system

Alcohol: 15.5% vol

PH: 5.3

Total Acidity: 5.3 g/l (tartaric acid)

Volatile Acidity: 0.9 g/l (acetic acid)

Residual Sugars: more than 400 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. Therefore it 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 the 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 an average of 70% humidity and annual rainfall of 600 liters/m2. González Byass is the only winery in Jerez which uses for this sweet Pedro Ximénez Sherry only grapes 100% from own vineyards in the Jerez Superior, the area with the best Albariza soils. For the Noé there are no grapes bought from other areas or estates. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum. The Pedro Ximénez grape, although a white grape, is treated slightly differently as it is destined for sweet wines. The grapes are collected from the vine slightly later and they are then sundried in a process called ´soleo´. For this the bunches are laid out on esparto mats in the vineyard for up to two weeks. During this time the grape loses about 40% of its volume due to evaporation of water which causes concentration of sugars.

WINEMAKING

The Pedro Ximénez grapes undergo a strong press, due to its dry state, similar to olive oil production. The must then begins to ferment although stops at around 7% alcohol due to sugar stress. At this time the wine is fortified to 15% alcohol and then enters into the Noé Solera. The wine remains in cask for an average of 30 years following the traditional Solera system. All the process is supervised by our winemaker and master blender Antonio Flores. Due to its more than 30 years of ageing it enters into the category VORS.

WINEMAKER´S NOTES

As a result of the soleo process Noé shows an intense ebony colour, nearly opaque with dense legs due to the sugar content. On the nose aromas of mature fruit such as figs, coffee and spice. On the palate sweet and silky with as surprising freshness.

SERVING AND PAIRING

Serve slightly chilled in small wine glass. Noé is perfect to be enjoyed on its own or with dessert. Also perfect with acidic desserts such as strawberry and orange.

Suitable for vegans.

EUROPEAN VEGETARIAN UNION
V-LABEL.EU
VEGANO

CONTACT:
GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642
TEL: 773 334 6700
info@gonzalezbyassusa.com
@gonzalezbyassusa