

# TRES PALMAS 2021

*González Byass*  
Desde 1835  
Familia de Vino



**Style:** Fino.

**Denomination of Origin:**

D.O. Jerez-Xérès-Sherry

**Grape variety:**

100% Palomino Fino.

**Ageing:**

10 years in the traditional criaderas and solera system.

**Alcohol:** 16% vol.

**Acetaldehyde:** 481 mg/l.

**Volatile acidity:** 0,12 g/l.

**Total acidity:** 4.74 g/l.

**PH:** 3.03.

**Glycerine:** 0.20 g/l.

*“Sherries whose cleanliness, finesse and delicacy make them highly distinctive are designated Una Palma, Dos Palmas, Tres Palmas and Cuatro Palmas (One, Two, Three and Four Palms). The number of ‘palmas’ is proportionate to their age.”*

*Manuel María González-Gordon in his book ‘Jerez-Xérès-Sherish’*

## THE 2021 TÍO PEPE FINOS PALMAS COLLECTION

We could think of the 2021 Finos Palmas as the restoration selection. Normality gradually returning in the face of the pandemic, a scenario that gives a glimpse of hope. The 2020/21 growing year was very unusual, prolonging the cycle of rainfall deficit that has been affecting our DO. By the end of the year, 27% less rain had fallen, just 417 l/m<sup>2</sup>, way below the historical average of 600 l/m<sup>2</sup>. The rain was concentrated in the autumn and winter, whilst spring was very dry. Both winter and summer were marked by waves of cold and heat in January and August respectively. Nonetheless, the special construction and orientation of our wineries meant that our yeast developed unhindered and remained active all year.

This year we had the invaluable help, and passion, of Olly Smith, well-known wine specialist, columnist and writer and presenter of one of BBC1’s most popular programmes, “Saturday Kitchen” and “A glass with.” He experienced the work in the winery with us and the process of selecting the wines directly from barrel. The team that made the final selection was, as usual, comprised of members of the fifth generation of the González family, including our vice-chairman Pedro Rebueta González and my own daughter Silvia. The 2021 Finos Palmas collection represents the purity and style of González Byass, and expresses how our most emblematic wine, Tío Pepe, develops. It encapsulates the consistency, splendour and decline of the Flor. A masterclass in biological ageing that culminates in a very old Amontillado: our Tío Pepe Cuatro Palmas, which encapsulates the best of our land and our winery – a wine that is a legend.

## TRES PALMAS

Biological ageing taken to its limit. A Fino Amontillado between life and death. 10 years ageing on contact with “the flor” endow it with a unique character. Just one butt, nº 33, was selected for this release from the 149 butts that make up this historic La Constancia solera.

## TASTING NOTE

This year Tío Pepe reached its most refined maturity in just one butt, nº 33. 10 years of biological ageing have produced the most elegant oxidation. A Fino Amontillado that expresses the Jerezano quality of a great wine like none other.

## PAIRING

Clasic pairings are with dishes such as almadraba-caught bluefin tuna and strews, which are lways enhanced when paired with this cult wine. Mature cheese and cured meats from the mountains, Asian and spicy food are also good matches to enjoy this wine with.