

CUATRO PALMAS 2019



Type: Amontillado

Denomination of Origin: DO Jerez-Xérès-Sherry
Grape Variety: 100% Palomino Fino

Ageing:
Average 52 years in American oak casks
following the traditional Solera system

Alcohol: 21.45%

Volatile acidity: 0.91 g/l

Total acidity: 8.34 g/l

Acetaldehyde: 165 mg/l

Glycerine: 7.50 gr/l

González Byass
Desde 1885
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'

TIO PEPE PALMAS COLLECTION

The classification of the Fino Palmas collection 2019 has clearly been influenced by the climatological year. We had a mild and dry winter and a fresh summer and these circumstances have led to the Flor showing a significant yeast activity during winter and spring which it managed to maintain during the entire summer. The selected casks for Una and Dos Palmas are clear examples of how far the biological ageing can be taken, in these two Finos that are true examples of the two terroirs in Jerez; the vineyard and the winery.

The cask selected for Fino Tres Palmas is simply sublime and it marks this thin line between the biological and oxidative ageing, offering light and elegante aromas of oak and a creamy, salty and tasteful finish. The Amontillado Cuatro Palmas shows how the Palomino Fino is capable of ageing with elegance and nobility, and offer us a very old Amontillado which is both profound, penetrating and overwhelming.

This Tio Pepe Palmas collection, in which this year I have counted on the priceless help of Peter Liem who is recognised as a Sherry and fortified wine expert, is in itself a truly magical representation of the biological ageing and Tio Pepe's capability of developing over time.

CUATRO PALMAS

Time and the winery have taken care of this Amontillado Muy Viejo, transforming it into a 'Handkerchief wine', a true perfume. It has been ageing for 52 years, where the selection and origin of Tio Pepe have made the difference in this impressive wine.

Bottled from cask number 5 in Bodega La Constancia Solera Museo.

WINEMAKER'S NOTES

Intense mahogany colour with amber shades, yet clean and bright. High glycerine content and persistent legs. Spectacular, complex and profound nose, reminding you of antique furniture, cedar, lacquer and varnish. Pure concentration where we can still appreciate the origin of biological ageing. The wine shows an overwhelming, very dry, direct, profound and almost wild palate. Its finish is impressive, round, showing a perfect balance between acidity and ageing with notes of iodine, brine, cocoa and caramel. The aftertaste is like a dream come true, where the roasted and balsamic flavours blend together with the salinity and bitterness make this wine a true legend.

SERVING AND PAIRING

This is a difficult decision that encourages you to enjoy of this great Amontillado in moments of meditation and calm, or even it is possible to enjoy it reading a good book or having a nice conversation as well. Dried salted tuna and salted fish, matured cheese or the contrast with pure cocoa as well are recommended experiences. Suitable for vegans

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