



## Tío Pepe en Rama 2019 D.O. Jerez - Xérès - Sherry

In the same way as the world is flooded with new life, light and joy bursting out every spring, the heart of González Byass' La Constancia cellar has for the last ten years also experienced a unique, inspiring event: the selection of the Tío Pepe en Rama wine. The process is an intimate interaction between man and the winery and involves considerable amounts of work, tradition, knowledge and passion. Around 65 butts are chosen each time on the basis that the wine they contain is able to epitomise the Tío Pepe character and style in a glass – 175 years of history have created a Fino that is much more than just a Fino: a wine that has earned global recognition and a multitude of prizes, a living icon that is the legacy of a Family dedicated to Wine.

### The selection

The rainy autumn meant it rained 130 days over the year in the region, whilst the average temperature across the twelve months was 17.3C, slightly cooler than the previous year. As he does every October, Antonio Flores selected 120 butts on his first pass. After the winter he returned to the La Constancia cellar for a closer review, during which he made his final selection of 67 butts that once again reflect the best of that mystical corner of the winery and of the musts from the La Racha, El Barco and La Panameña vineyards.

### Tasting note

Tío Pepe Fino en Rama 2019, is gold, bright and expressive, powerful and fragrant on the nose, with aromas reminiscent of breadmaking and fresh yeast. With this 10th release, La Constancia again offers the best of our soleras, a fresh reflection of the Macharnudo Pago that is at once concentrated and elegant. The concentration and flavours to be found in Tío Pepe en Rama 2019 mean that it is ideal to drink with fish, seafood and vegetables as well as with different styles of rice dishes.

Serve chilled in your best crystal glasses.

#TioPepeEnRama19

ALCOHOL  
15 % vol.  
VOLATILE ACIDITY  
0,15 gr/l.

TOTAL ACIDITY  
4 gr/l.  
ACETALDEHYDE  
490 mg/l.

RESIDUAL SUGAR  
0,5 gr/l.

Antonio Flores  
Winemaker & master  
blender

Silvia Flores  
Assistant Winemaker

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