

CUATRO PALMAS 2020



Type: Amontillado

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Average 53 years in American oak casks following the traditional Solera system

Alcohol: 21.50%

Volatile acidity: 0.98 g/l

Total acidity: 8,34 g/l

PH: 2.95

Acetaldehyde: 173 mg/l

Glycerine: 6,10 g/l

González Byass
Desde 1835

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 2020 release of the Tío Pepe Finos Palmas collection will always be remembered: their finesse and elegant subtleties together with the depth and intensity of their flavours make them special. Ferrán Centelles' assistance in the winery on the critical selection day was instrumental. A tireless scholar and great wine educator who understands the idiosyncrasies of Jerez like nobody else, it was clear as he made his selection that he is passionate about sherry and had thoroughly enjoyed his time working alongside Antonio Flores at the González Byass winery in Jerez.

We will also remember this "saca" because of the way our lives changed in the wake of the global COVID pandemic – how almost everything ground to a halt, the quiet in the countryside and in the wineries and a degree of uncertainty such that it makes us look to the future with optimism.

A difficult growing year saw low rainfall that nonetheless put paid in the spring to a shortage of water that would otherwise have had serious consequences. Life burgeoned however and the butts in the Gran Bodega developed a thick white blanket that imbued the Una and Dos Palmas Finos with their distinctive Tío Pepe Fino character. Tres Palmas has retained its composure intact and displays its incipient oxidative notes with its traditional elegance. The Cuatro Palmas, which is also kept at the La Constancia winery, exudes a 'perfume' that never fades and in which the essence of the wine is concentrated.

This is a selection from the historic Tío Pepe Finos Palmas range. Thank you, Ferrán, for your passion and your sincerity, which come through so well in these wines of yours.

CUATRO PALMAS

Very old Amontillado that is glorious. Finesse, elegance and hundreds more adjectives could be used to describe this Cuatro Palmas.

Sawn wood, spices and touches of vanilla in perfect harmony in a single butt, Nº 3, that @HacedorDeVinos, with help from Ferrán Centelles, has selected for you.

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

Whether to create harmony or contrast, it will always be a luxury to pair this top wine with gourmet products, to create a magic, unique and unrepeatable moment.

Suitable for vegans.



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