

#LivingFlor

TÍO PEPE



TÍO PEPE en RAMA 2021

Every spring for the last 12 years, when the world is flooded with life, light and joy bursting forth, the La Constanca winery experiences a moment of high emotion: the selection of Tío Pepe en Rama. The wine represents a series of interactions between man and the winery, full of endeavour and respect for origins, wisdom and passion.

This year, 82 butts have been chosen to epitomise, in a glass, the character and spirit of Tío Pepe, 178 years of history behind a Fino that is much more than a wine. Recognised and winning awards the world over, it is a living advertising icon and the legacy of a family of wines.

The 12th release of Tío Pepe en Rama is a tribute to the human capacity to fight back and also to what our founder Manuel María González called constancy in industry and resistance to adversity. Our yeast has shown us once again that solidarity, teamwork and a sense of belonging make us stronger in difficult times and make it possible for important things such as recovery to happen, whilst spurring our ability to overcome.

Our albariza soil and our flor have etched the González Byass style into every bottle: finesse, delicacy, elegance, strength and potency. Wild, unfiltered, en Rama. The purest expression of the vine and the winery, of origin and ageing. From the butt to the glass, Tío Pepe en Rama 2021 is #FlorViva. Under the shelter of our century-old cellars, the layer of flor managed to remain intact, healthy, robust and intense right through a rainy autumn and a cold, wet winter, imbuing Tío Pepe en Rama 2021 with an incredibly delicate character.

TASTING NOTES

Pale gold in colour, this wine is slightly cloudy because of the flor in suspension. On the nose it is powerful and fragrant, displaying notes of chalk, talcum powder, iodine and salt in perfect harmony with hints of nuts, chamomile, lemon, bread-making and fresh yeast. Complex on the palate, it is fresh, dry, brimming with flavour, salty and slightly bitter.

With this 12th release, La Constanca is again showing itself at its best, reflecting the strength of the Macharnudo and Carrascal pagos and the subtlety of biological ageing.

The intensity and depth of flavour of Tío Pepe en Rama 2021 make it a wine that is best drunk with food and is ideal to pair with fish, seafood, vegetables, cured meats, spicy food and rice dishes.

Serve well chilled in your finest crystal glass.

Alcohol: 15 % vol.

Volatile acidity: 0,19 gr/l

Acetaldehyde: 415 mg/l

Glycerine: 0,40 gr/l

Total acidity: 4,56 gr/l

Residual sugars: 1 gr/l

González Byass
Desde 1835
Familia de Vino