

LEONOR



VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza. A white soil which contains up to 60% chalk. Therefore, it has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The grapes used for Leonor are partially hand harvested and, as for all González Byass Sherries, cultivated a 100% in the declared Jerez Superior area, which dispose of the best Albariza soils. The Regulatory Council stipulates only 60% coming from Jerez Superior. The area has a unique microclimate influenced by the surrounding Atlantic Ocean and the rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot Levante winds from north Africa. Temperatures are warm, with an average of 70% humidity and annual rainfall of 600 liters/m2. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The highest quality free run 'mosto yema' and the first press must obtained by pneumatic Willmes presses are considered the most delicate and elegant musts and therefore are used for Palo Cortado Leonor. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and then enters the Leonor Solera. An empty space of 100 liters is left in the cask so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidization. Leonor remains in the American oak casks following the traditional Solera system for an average of 12 years. During all the time the production is supervised by our winemaker and master blender Antonio Flores.

WINEMAKER'S NOTES

Leonor by Antonio Flores is described as the wild child of Jerez. Due to its mysterious ageing process it could be described as similar to an Amontillado on the nose and similar to an Oloroso on the palate. Leonor shows a light mahogany colour with golden tones and slightly orange rim. On the nose intense and complex with typical Amontillado notes such as hazelnuts perfectly balanced with other aromas such as bitter orange and mature oak. On the palate powerful and intense with toasted notes yet smooth and silky.

SERVING AND PAIRING

Leonor should be served between 10 and 12 °C in a small white wine glass.

Due to its power and structure this Palo Cortado is perfect with hard cheese, salty caramel, strong meats such as venison and dry aged beef.

Type: Palo Cortado
Denomination of Origin:
DO Jerez-Xérès-Sherry
Grape Variety:
100% Palomino Fino
Ageing:
Average 12 years in American oak casks
following the traditional Solera system
Alcohol: 20% vol
PH: 3.1
Total Acidity: 4.2 g/l (tartaric acid)
Volatile Acidity: 0.75 g/l (acetic acid)
Residual Sugars: less than 6 g/l

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Desde 1835
Familia de Vino