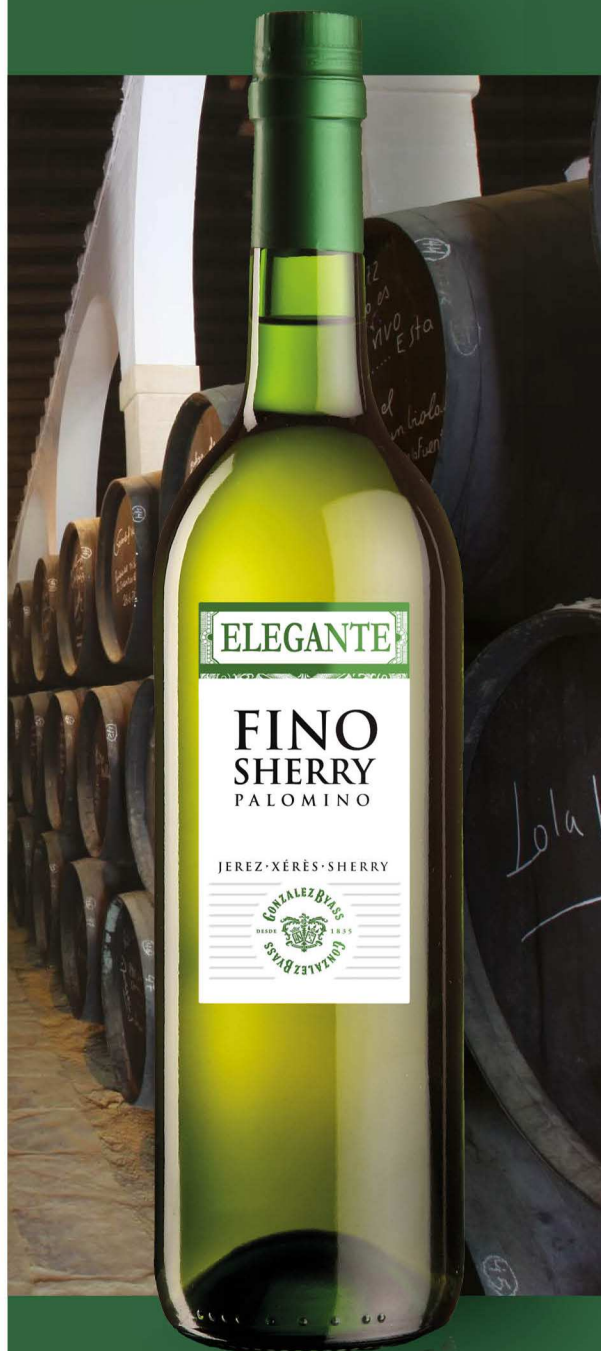


ELEGANTE FINO



Type: Fino

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 3 years in American oak casks following
the traditional Solera system

Alcohol: 15 % vol

PH: 3.05

Total Acidity: 3.8 g/l (tartaric acid)

Volatile Acidity: 0.25 g/l (acetic acid)

Residual Sugars: 3 g/l



González Byass
Desde 1835
Familia de Vino

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 and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and 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 70% humidity and annual rainfall is 600 litres/m2. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum.

WINEMAKING

The Palomino grapes destined for Elegante Fino come from the second press from pneumatic Wilmes presses. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15.5% alcohol and then enters the Elegante Fino solera. Due to the 15.5% alcohol and the unique temperature and humidity in the Jerez cellars a layer of yeast known as the 'flor' will form on the surface of the wine. In order for this flor to form properly an empty space of 100 litres is left in the cask. This flor is the most important influence on the Fino wine as it protects it from the oxygen and gives it its unique aroma and character. The wine remains for a minimum of 3 years following the traditional Solera system under the flor.

WINEMAKER'S NOTES

Elegante Fino is a young Fino bright pale golden in colour. On the palate crisp and dry with a floral pear character and subtle clean taste.

SERVING AND PAIRING

Serve well chilled in a small white wine glass in order to appreciate the full bouquet of aromas. Ideal with nuts, tapas, shellfish and soup. Elegante Fino should be served chilled and consumed as soon as possible so as to enjoy at its best.

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