

CONTACT:

interna@gonzalezbyass.es

Tel: +956 357 000

@tiopepewine TioPepeWine

Medium Dry

Known worldwide

Viticulture

The Palomino variety vines are situated 50-70m above sea level in the area referred to as Jerez Superior (Upper Jerez), part of the Jerez Denomination of Origin. The easterly and westerly winds create a climate that ranges from hot to humid, helping the grapes ripen. The structure of the albariza soil is clay with a high percentage of limestone, meaning that it retains the rainwater very well, vital during the long, hot, dry summers of Jerez.

Vinification

Once the grapes have been picked, de-stemmed and crushed, they are pressed lightly to obtain the free-run juice. Alcoholic fermentation takes place in chilled stainless-steel tanks, after which the wine is classified and fortified to 15% abv before being transferred to the soleras, where it undergoes oxidative ageing. The soleras consist of American oak butts and are part of the Solera and Criadera system that is typical of Jerez. The sugar level is derived from MCR (Rectified concentrated must) which is added to the wine.



Recommended serve



7°C

Pair with



Sweet

Dry

Style

Medium

Denomination of Origin:

DO Jerez-Xérès-Sherry

Grape Variety

100% Palomino Fino

Ageing:

Oxidative ageing in American oak casks for a minimum of 3 years

Alcohol: 15% vol

Volatile acidity: 0,4 g/l

Total acidity: 3.99 g/l

PH: 3, 30

Residual sugar: 42 g/l

Contains sulphites

Tasting Notes

The wine is of light to medium intensity, amber in colour and is round and elegant on the nose. It is slightly sweet, it is smooth and has a pleasant aftertaste.

The wine is ideal for drinking with consommé, fried and grilled vegetables and poultry. Also perfect as a dessert wine.

Serve slightly chilled.



DOMECCO

CASA FUNDADA EN 1835

MEDIUM DRY

Sherry

SERVE COLD

Pinto Domus

75cl e Produced and bottled in Jerez de la Frontera, Spain 15% vol