



González Byass
Desde 1835
Familia de Vino

ELEGANTE CREAM

D.O. JEREZ - XÉRÈS - SHERRY



González Byass

González Byass was founded in Jerez in 1835 by Manuel Maria González. At the young age of 23 he decided to dedicate himself to the production and commercialisation of Sherry wines and spirits. In 1844 the first barrels of Tio Pepe were exported to London. Tio Pepe being named in homage to the uncle of the founder, José Ángel. Then in 1855 the company's UK distributor Robert Blake Byass was made a partner in order to strengthen links with the UK, the number one market for Sherry wines. However nowadays the company is controlled by the González family, now in its fifth generation.

González Byass has since been dedicated to the production and commercialisation of quality Sherry wines and Spirits. The Elegante range comprises of a dry Fino, an Amontillado Medium and a Sweet Cream. Classical packaging for those traditional consumers who look for good value wines with the best quality guaranteed by Gonzalez Byass.

Viticulture

González Byass is situated in the city of Jerez, Andalusia, in the heart of the D.O. Jerez. González Byass owns over 800 hectares of vineyards, all situated in Jerez Superior 20-70m above sea level. This area enjoys a warm and humid climate which helps in the maturation of the grape. The González Byass vineyards are found on the albariza soil which is the best soil in the area for the growth of vines as it has a very high chalk content and therefore a large capacity for maintaining moisture, very important given the long, hot and dry summers experienced in Jerez. González Byass vineyards are 95% Palomino and 5% Pedro Ximenez, making us the only winery to have PX planted in Jerez. Before vinification the Pedro Ximenez grape undergoes the 'soleo' process. Once the grape is harvested it is laid out in the vineyard and left to dry in the sun causing the water to evaporate and the sugars to concentrate.

Vinification

As soon as the Palomino grapes reach the winery they are gently pressed using pneumatic presses to ensure the most aromatic must possible. The Pedro Ximenez grapes are pressed separately.

After fermentation in stainless steel tanks and classification the Palomino wine is fortified to 18% and the Pedro Ximenez to 15.5%. The wines then enter their own separate soleras of American oak barrels to begin their ageing in contact with the air. The wines are then blended and will remain in the Elegante Cream solera for an average of 3 years following the traditional Solera system in American oak barrels.

Tasting Note

Dark mahogany colour. Velvety body and well rounded. Clean and full aroma of dried niuts and raisins.

Perfect as an aperitif or as a dessert wine with blue or mature cheese such as Stilton.

Serve between 6° and 10°C.

Further Information

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Technical Information

Type: Cream

Varietal: 90% Palomino, 10% Pedro Ximenez

Alcohol: 17 %

Ageing: 3 years following the traditional Solera system

pH: 3.15

Volatile Acidity: 0.6 g/l

Total Acidity: 4 g/l

Total Sugars: 130 g/l

