



ELEGANTE FINO

González Byass
Desde 1835
Familia de Vino

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.

Vinification

As soon as the Palomino grapes reach the winery they are gently pressed using pneumatic presses without crushing the stems, seeds or skins. This must from the first light pressing is called 'yema'.

After fermentation in stainless steel tanks, classification and fortification to 15.5% the wine enters the Elegante Fino solera where it will age for 3 years in American oak barrels following the traditional Solera system. During this period the wine undergoes biological ageing under a layer of yeast known as the 'flor'. This 'flor' gives Elegante Fino it's distinct colour, aroma and character.

Tasting Note

Bright, pale golden colour. A crisp, dry Fino with a floral pear character and subtle clean taste.

Perfect with nuts, tapas, shellfish and soup.

Serve between 4° and 6°C.

Further Information

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Technical Information

Type: Fino

Varietal: 100% Palomino

Alcohol: 15 %

Ageing: 3 years following the traditional Solera system

pH: 3.05

Volatile Acidity: 0.25 g/l

Total Acidity: 3.8 g/l

Total Sugars: 3 g/l

