

CROFT ORIGINAL

González Byass
Desde 1835
Familia de Vino



Type: Pale Cream

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino

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

Alcohol: 17.5% vol

PH: 3

Total Acidity: 4.5 g/l (tartaric acid)
Volatile Acidity: 0.4 g/l (acetic acid)

Residual Sugars: 110 g/l

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

Croft is produced from the first press of the continuous press. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15.5% alcohol and then enters the Croft 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 wine as it protects it from oxygen and gives it its unique aroma and character. Following 2 years ageing under flor concentrated wine must is added to sweeten this wine. It is then aged as a sweet wine in American oak casks for a further year.

WINEMAKER'S NOTES

Due to its time under flor Croft maintains a pale golden colour. On the nose clean and delicate with balanced aromas of yeast and fruit. On the palate light and refreshing with a sweet and pleasant aftertaste.

SERVING AND PAIRING

Croft should be served chilled between 4° and 6°C in a small white wine glass. Perfect as an aperitif with patés, salmon or salads and also a delicious alternative to a dessert wine.

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