



ELEGANTE AMONTILLADO

D.O. JEREZ - XÉRÈS - SHERRY

González Byass
Desde 1835
Familia de Vino



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, a Medium Amontillado and a Sweet Cream. Classical packaging for those traditional consumers who look for good value wines with the best quality guaranteed by González 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 to ensure the most aromatic must possible.

After fermentation in stainless steel tanks and classification the Palomino wine is fortified to 15.5% and enters into the Solera system of American oak barrels where it begins its ageing under the 'flor'. The wine is then fortified to 17% and therefore the 'flor' can no longer survive and the wine spends some time in contact with the oxygen. The wine is then sweetened using concentrated wine must. In total the wine spends on average 3 years ageing in American oak barrels.

Tasting Note

Light mahogany colour with a full luscious taste. Velvety body and well rounded. Clean and full aroma.

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

Serve between 8° and 10°C.

Further Information

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Technical Information

Type: Amontillado Medium

Varietal: 100% Palomino

Alcohol: 17 %

Ageing: 3 years following the traditional Solera system

pH: 3.05

Volatile Acidity: 0.45 g/l

Total Acidity: 4.4 g/l

Total Sugars: 35 g/l

