



Style:
Fino En Rama

Alcohol:
15 %vol

Acetaldehydes:
415 mg/l

Total sugars:
1 gr/l

Volatile acidity:
0,19 gr/l

Total acidity:
4,5 gr/l

Glycerine:
0,40 gr/l

Tío Pepe en rama 2022

The selection of wines destined to be Tío Pepe en Rama 2022 was clearly influenced by the weather during the growing year. The winter was very mild and extremely dry, circumstances that meant the flor was very active during the cold season. We selected ninety-six butts that are a distinct example of the two areas of Jerez and of the origins and ageing of the wine. These casks also represent the uniqueness and excellence of each 'saca'. Every year is different, each cask is its own unique ecosystem – the clearest representation of the miracle of life. We have selected the best of our soleras for you.

Untamed, unfiltered, 'En Rama'.

TASTING NOTES

Pale yellow with golden glints. Slightly cloudy as it contains flor in suspension, reflecting its having been bottled "En Rama".

Complex on the nose, very sharp, with a strong aroma of the layer of flor, together with chalk, almonds, lemon, withered flowers, salt and minerals.

Concentrated, slightly creamy, salty and full of flavour. It delivers an impressive finish, rounded and balanced, with notes of iodine, toasted almonds, aldehydes and dried flowers. The aftertaste is rounded and alluring, clearly harking back to its origins in the albariza soil yet also reflecting the significance of its biological ageing. This wine is the purest definition of the vines and the winery.

The intensity of Tío Pepe en Rama 2022 and its rich flavours mean it is essentially a wine to be enjoyed with food, an ideal match for fish, seafood, vegetables, cured meats, spicy dishes and all sorts of rice dishes.

Serve well chilled in a white wine glass.

TIO PEPE

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Familia de Vino

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