

AÑADA 1975

González Byass
Desde 1835
Familia de Vino



THE VINEYARDS

The vineyards of Jerez are unique in the world. Most of the soil in Jerez is Albariza, a white soil that contains up to 60% limestone and has a great capacity to retain water, which is very important for the long, hot, dry summers in an area where irrigation is prohibited. The area's unique microclimate is influenced by the surrounding Atlantic Ocean and Guadalquivir and Guadalete rivers. The prevailing winds are dry from the east, hot from north Africa and humid when blowing in from the west straight off the nearby ocean. Temperatures are hot with 70% humidity, whilst average rainfall is 600 litres/m². In Jerez, the grape harvest starts in mid-August and generally goes on for three weeks at most.

WINEMAKING

To produce the 1975 Vintage Amontillado, pneumatic presses were used to obtain a better quality, more delicate must, known as free-run juice. The fermentation process was monitored too and adjusted to produce the best possible quality. Natural fermentation produces a must/wine with a wine alcohol content of between 11 and 13%, which is then fortified, or "encabezado" to 18%, which is the typical alcohol content produced by oxidative ageing. Next, the wine is decanted into American oak butts that are currently in use, where it stays, undergoing "static ageing", for as long as the winemaker considers appropriate. The 2000 butts that are destined to undergo static ageing each year are not filled to the top: a 100 L void is left, which facilitates oxygenation and the oxidation of the wine.

The 1975 Vintage was bottled "en rama", without being filtered or stabilised. Just 2,000 bottles of what is an exclusive, sublime wine were produced.

TASTING NOTES

The 1975 Vintage is amber coloured, clear and bright, with orangey highlights, a sharp rim, and medium deep tears.

Crisp, elegant, complex and powerful on the nose, it displays aromas of nuts, toasted almonds, hazelnuts and dried apricots – delicate and subtle with hints of oxidation and a dash of alcohol right at the end.

This wine is compact and dry on the palate. As its flavour develops, old tannins are clearly detectable in between the flavours of nuts and notes of toast.

Long on the palate, it also delivers touches of bitterness and a reminder of its biological ageing very well integrated with the wood.

This is an amontillado that has achieved balance and is just a step away from perfection.

Style: Vintage Amontillado
Denomination of Origin:
D.O. Jerez-Xérès-Sherry.
Grape variety: 100% Palomino Fino.
Ageing: Static ageing in American Oak
barrels since 1975

ABV: 21,5 % vol.
PH: 2,58
Total acidity: 12 g/l
Residual sugars: 7,9 g/l

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