



The selection of the 2023 Finos Palmas was again clearly influenced by the weather during the growing year. We are currently immersed in a cycle of drought whereby there has been very scant rain for the last four years and temperatures have been unusually high. Most of the rain fell during the winter, delivering 483 l/m², well below the historical average of 600 l/m². The summer was very hot, with temperatures reaching a high of almost 40°C for several weeks. These adverse conditions underscored just how valuable our wineries' thermal regulation system is, as are our yeast's ability to adapt and the protection the layer of flor affords the ecosystem of the soleras. The butts selected for Una and Dos Palmas are the clearest example how far biological ageing can go in two finos that represent Jerez's two

terroirs: the vineyard and the winery. The butt classified as Fino Tres Palmas is simply sublime and draws that fine line that separates biological from oxidative ageing, whilst adding light, elegant woody aromas and a creamy, flavoursome and salty finish. The Cuatro Palmas amontillado demonstrates the capability of the albariza soil and the palomino fino grape to produce wines that age elegantly and with sophistication, and we offer a very old amontillado that is impressive, deep and rounded. The selection of this edition of Finos Palmas was helped along inestimably by Tim Triptree MW, currently International Director, Wine, at Christie's auctioneers. His experience and knowledge of the world of Jerez was brought in to assist with the classification and selection processes that gave rise to this Collection, which represents how Tío Pepe has evolved and progressed towards excellence.

Fino DOS PALMAS

A sublime Fino aged for a long time, displaying a perfect balance between soil and flor. Butts n° 2 and n° 4 were chosen from the 148 that comprise this solera, which ages on the second floor of the Tío Pepe Gran Bodega.

PAIRING

The more substantial nature of this wine makes it the perfect companion for acidic dishes such as marinades and grilled fresh produce. Cured meats and mild cheeses are also ideal for pairing with a glass of almost room temperature Fino Dos Palmas.

Fino Dos Palmas (Butts n° 2 & n° 4)

True alcohol: 15,90 %vol
 Acetaldehyde: 429 mg/L
 Total sugars: 1,3 g/L
 Volatile acidity: 0,18 g/L
 Total acidity: 4,56 g/L
 PH: 3,18
 Glycerine: 0,20 g/L



TASTING NOTE

Old and measured, deep golden with distinct olive-ish glints. Intense on the nose, with prominent sharp aromas of acetaldehyde and subtle notes of faded flowers. Powerful on the palate, long, structured, brimming with flavour and salty.