

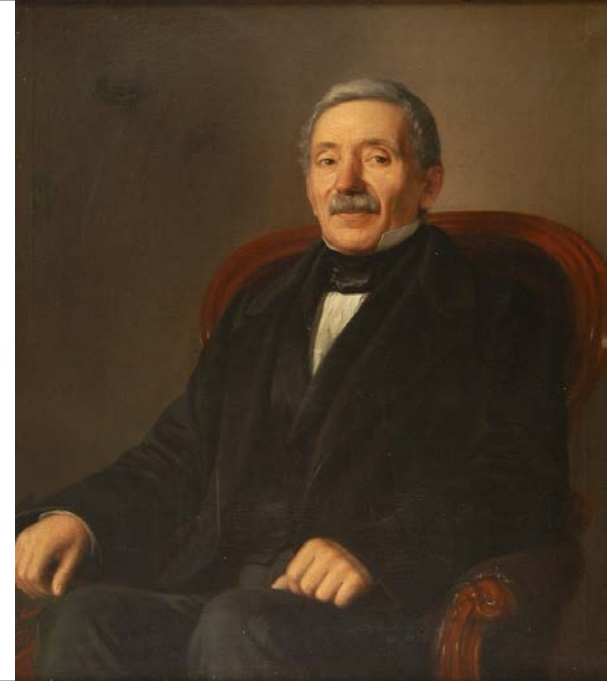
Gonzalez Byass



Gonzalez Byass
Desde 1835
Familia de Vino

GONZALEZ BYASS

- Family company founded in 1835 by Manuel Maria Gonzalez.
- **1844** Tio Pepe first Fino sherry to be exported in the world.
- **1936** Tio Pepe logo created.
- Tio Pepe best selling Fino sherry in the world.
- Presence in more than **110** countries.



Tio Pepe, the uncle of the founder



D.O. JEREZ — XÉRES - SHERRY

ANCIENT TIMES

The Phoenicians introduced the cultivation of vines in the region (Cádiz 1.000 B.C. + Xera 700 B.C.). Wine-related activity continued by all cultures ever since: Greeks, Carthaginians and Romans...



Columela, the first great Agricultural Engineer (“De Re Rustica”) had a farm in “Ceret” (Roman for Jerez). Wine has been exported from Jerez since ancient times. Great popularity of the “Vinum Ceretensis” in Rome.

ORIGIN AND EVOLUTION OF JEREZ

VI C. (B.C.)

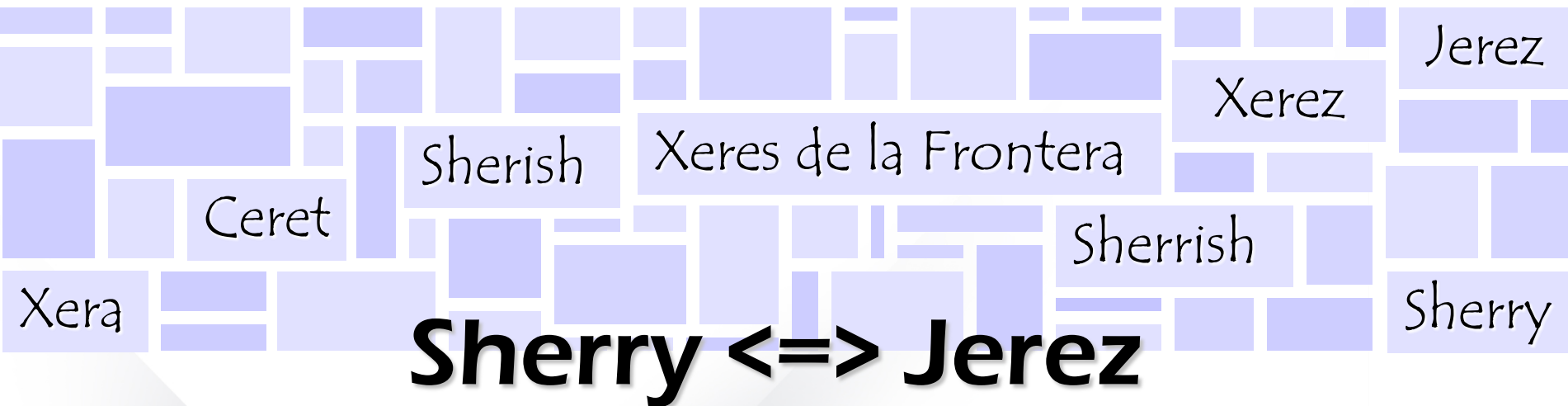
II C. (B.C.)

VIII C.

XIII C.

XVI C.

today



DENOMINATION OF ORIGIN, NEW CONCEPT

The development of international legislation on trademarks included the concept of D.O. or “geographical indications”.



Participation of Sherry “bodegueros” in key episodes → 1883: París Agreement for the Protection of Industrial Property – including the Denominations of Origin.

DENOMINATION OF ORIGIN JEREZ-XÈRÉS-SHERRY

The Spanish National Law on Wine of 1933 (“Estatuto del Vino”) established the first Denominations of Origin. Jerez, the very first Consejo Regulador to be legally constituted (January 1935) and the first official D.O. in Spain.



WHAT IS SHERRY WINE?



SHERRY WINE IS A FORTIFIED WINE EXCLUSIVELY PRODUCED IN JEREZ REGION, SOUTHERN SPAIN.

WHERE CAN I FIND THE REGION?



CLIMATIC CONDITIONS IN JEREZ



Average of 300 days of sunshine per year



Mild winters (40 F/4 C) and hot summer (100 F/40 C)



Rainfall around 600l / m2 per year



Levante wind (south east) and poniente wind (west)

Levante is warm and dry whereas poniente is cold and humid





ALBARIZA SOIL



Chalky soil

45% Calcium carbonate

Jerez Superior

No irrigation allowed

Salinity and minerality

White in colour helping the ripening of the grape

OTHER TYPE OF SOIL IN THE REGION

ARENAS:

Located in the coastal areas. Composition: sand, clay and less than 20% limestone. Main area for the cultivation of Moscatel grapes.

BARROS:

Located mainly in the valleys. Clay, sand, limestone and decomposed organic matter. Darker colour. More fertile.



AUTHORIZED GRAPE VARIETALS



PALOMINO FINO GRAPES

PALOMINO FINO
PEDRO XIMENEZ
MOSCATEL



ASOLEO OF PEDRO XIMENEZ GRAPES

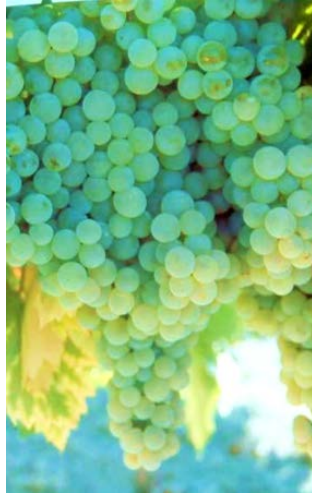
AUTHORIZED GRAPE VARIETALS

PALOMINO FINO GRAPES



Average 11.1º Baumé
Acidity 4 g/l

PEDRO XIMENEZ GRAPES



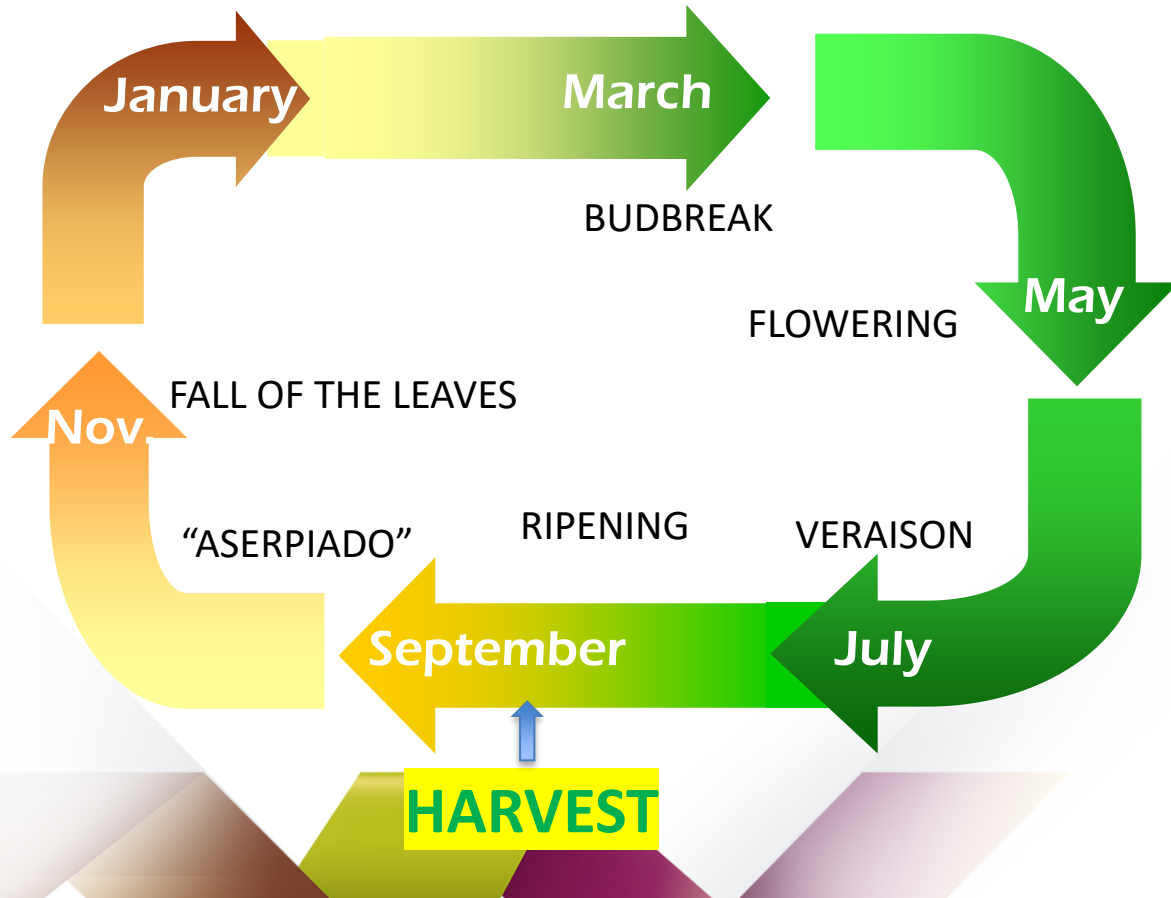
Average 12.8º Baumé.
Acidity – 4.5 g/l.

MOSCATEL GRAPES



Average 11.7º Baumé.
Acidity – 4.1 g/l.

ANNUAL CYCLE IN THE VINEYARDS

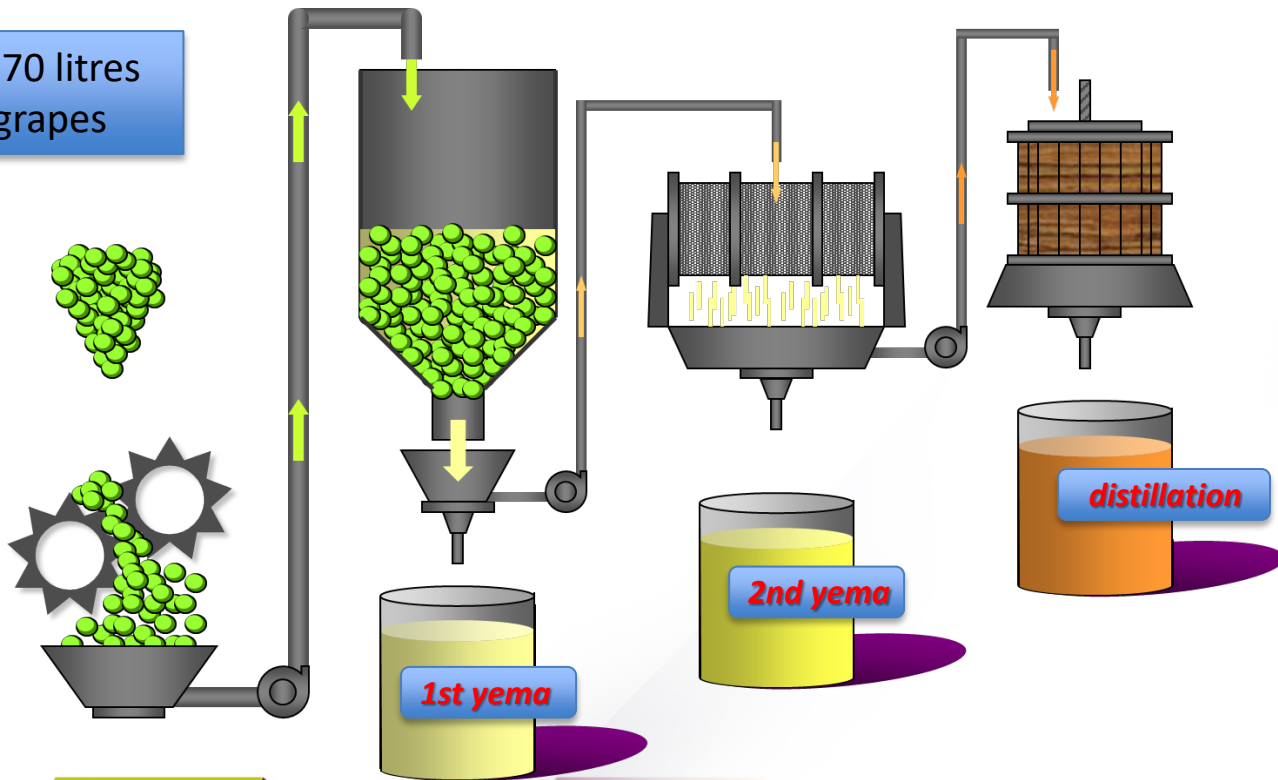


Vineyard in production:

- 3,500 to 4,000 vines per hectare.
- Total production is limited to 11.428 kgs. per hectare.
- Requires 46 different tasks per year.

VINIFICATION OF THE PALOMINO FINO GRAPES

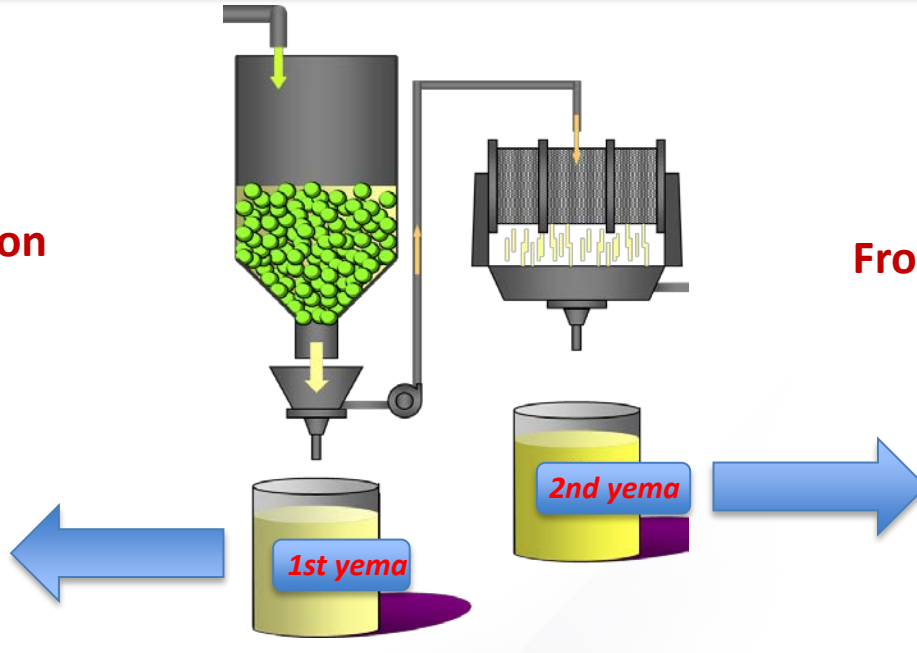
Legal limitation of 70 litres
per 100 kilos of grapes



CLASSIFICATION OF THE PALOMINO FINO

FINOS

From 11,5% abv addition
up to 15,5% abv.



OLOROSOS

From 11,5% abv addition
up to 18% abv.



Fortification of sherries is made mandatorily using pure grape spirit.

VINIFICATION OF THE PEDRO XIMENEZ

The grapes are left out in the sun for a minimum of 10 days.

The grapes lose around 40% of their water content whilst the sugar concentration, measured in Baumé, is doubled.

The next step is to gather the raisined grapes.

Once inside the lagar, the press completes a first press, producing a very thick, dark must with an extremely high concentration of sugar.

The must will go through partial fermentation in order to maintain the natural sugar in the wine.

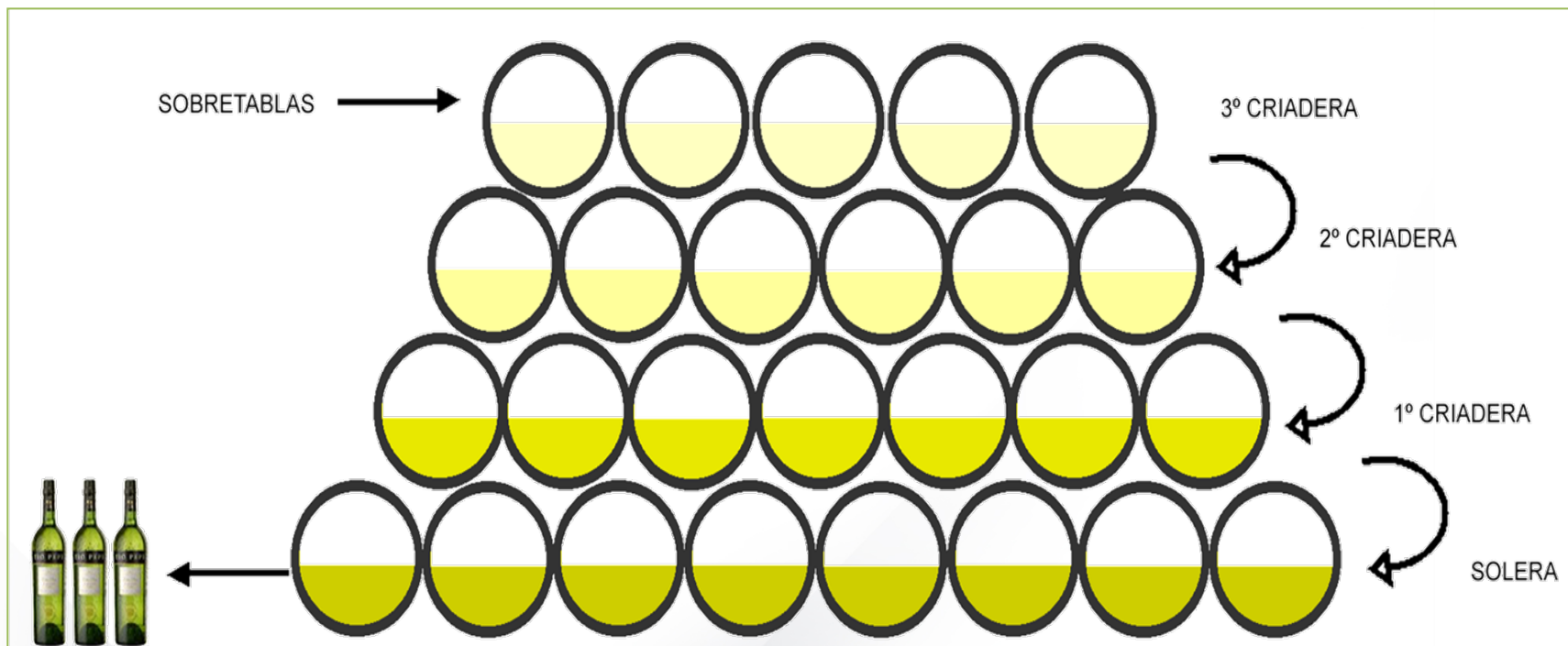
After this, the wine will have an addition of alcohol up to 15º abv.



SHERRY WINE BY CATEGORIES

DRY SHERRY	SWEET SHERRY	NATURALLY SWEET SHERRY
MANZANILLA	PALE CREAM	MOSCATEL
FINO	MEDIUM	PEDRO XIMENEZ
AMONTILLADO	CREAM	-
OLOROSO	-	-
PALO CORTADO	-	-

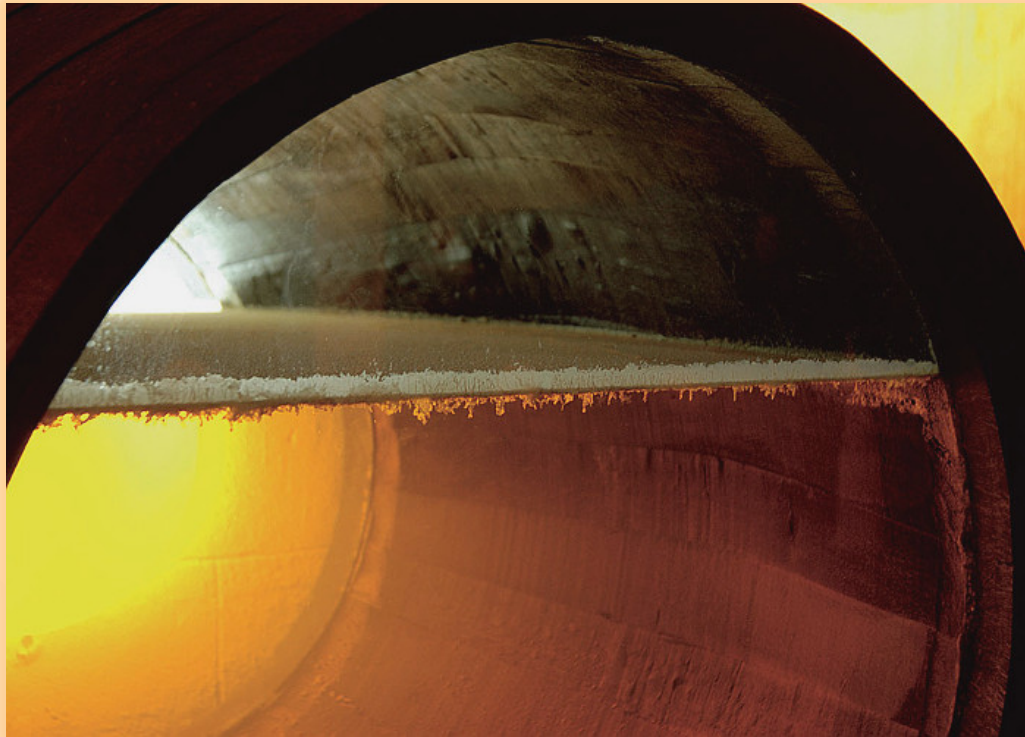
CRIADERAS Y SOLERAS



EVOLUTION OF THE WINE DURING AGEING

TYPE OF AGEING	BIOLOGICAL	OXIDATIVE
ALCOHOL	↓	↑
VOLATILE ACIDITY	↓	↑
ACETALDEHYDES	↑	□
GLYCERINE	↓	↑
PHENOLS	↑	↑
COLOUR	□	↑
RESIDUAL SUGAR	↓	↑

BIOLOGICAL SYSTEM OF AGEING



15,5% abv

Flor yeast

Saccharomyces

Protection from oxidation

Interaction between wine and yeast

The Flor starts to die off when the wine reaches 16% abv.

TIO PEPE FINO



Grape Varietal: 100% Palomino

Ageing: 4-5 years of biological ageing.

Residual sugar: Less than 1g/l

Alcohol: 15% alc.

Serve very chilled (4-6°C)

Pairing: great as an aperitif however also perfect with seafood, fish, sushi, fried food, salads or in combination in cocktails.



TIO PEPE FINO EN RAMA



Grape Varietal: 100% Palomino

Ageing: 4-5 years of biological ageing.

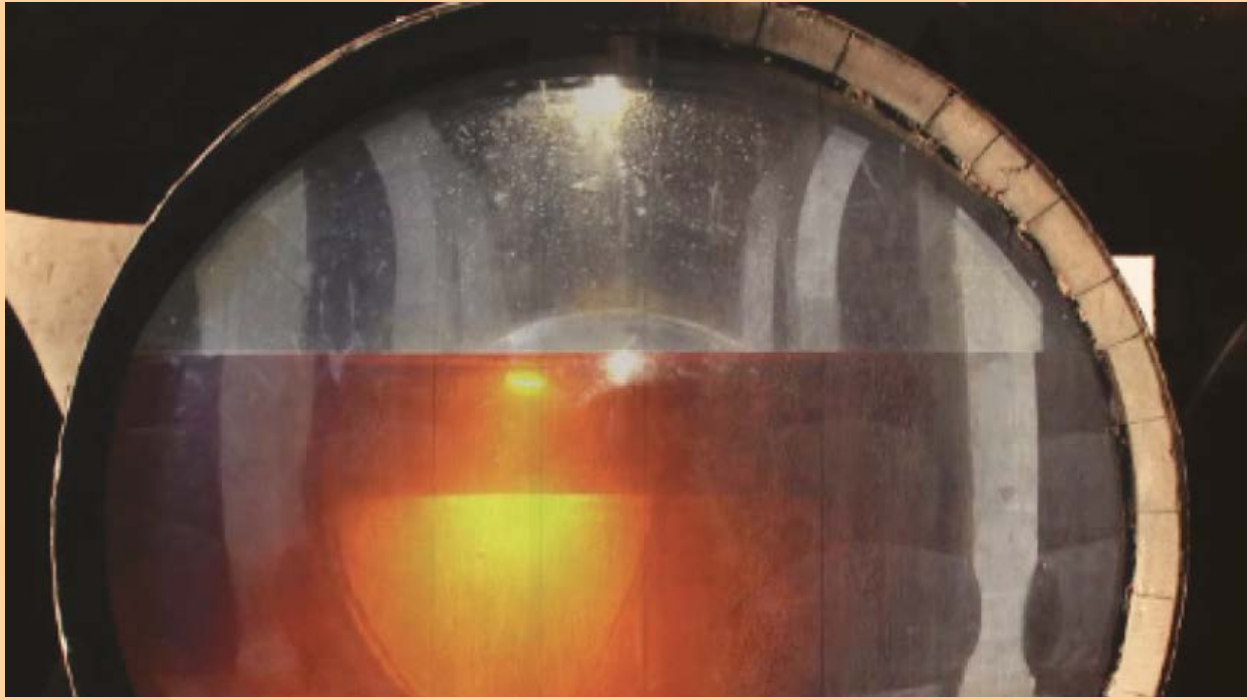
Residual sugar: Less than 1g/l

Alcohol: 15% alc.

Serve **very chilled** (4-6°C)

Pairing: great as an aperitif however also perfect with seafood, fish, sushi, fried food, salads.

OXIDATIVE SYSTEM OF AGEING



18% abv

No yeast present

Oxidation of the wine

Alcoholisis, extraction from the oak

VIÑA AB AMONTILLADO



Grape Varietal: 100% Palomino

Ageing: 12 years of biological and oxidative ageing.

Residual sugar: Less than 3 g/l

Alcohol: 16,5% alc.

Serve chilled (8 °C)

Pairing: ideal for spicy food, fish, sushi, fried food, salads, white meat, poultry or in combination in cocktails.



ALFONSO OLOROSO



Grape Varietal: 100% Palomino

Ageing: 8 years of oxidative ageing.

Residual sugar: 3,5 g/l

Alcohol: 18% alc.

Serve chilled (10-12°C)

Pairing: perfect match with cheese, red meats, stews...



LEONOR PALO CORTADO



Grape Varietal: 100% Palomino

Ageing: 12 years of oxidative ageing.

Residual sugar: 4,5 g/l

Alcohol: 20% alc.

Serve **chilled** (10-12°C)

Pairing: perfect match with cheese, red meats, stews...



CRISTINA MEDIUM



Grape Varietal: 87% Palomino and 13% Pedro Ximenez

Ageing: 8 years of oxidative ageing.

Residual sugar: 50 g/l

Alcohol: 18% alc.

Serve chilled (10-12°C)

Pairing: perfect match with cheese, foie, pate or even sweet desserts...



SOLERA 1847 CREAM



Grape Varietal: 75% Palomino and 25% Pedro Ximenez

Ageing: 8 years of oxidative ageing.

Residual sugar: 118 g/l

Alcohol: 18% alc.

Serve chilled (10-12°C)

Pairing: perfect match with cheese, chocolate desserts, cheesecake...



NECTAR PEDRO XIMENEZ



Grape Varietal: 100 % Pedro Ximenez

Ageing: 9 years of oxidative ageing.

Residual sugar: 385 g/l

Alcohol: 15% alc.

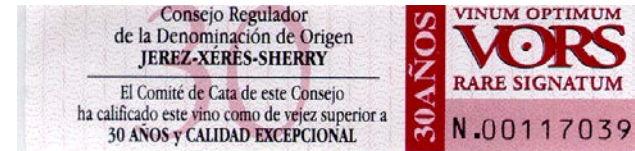
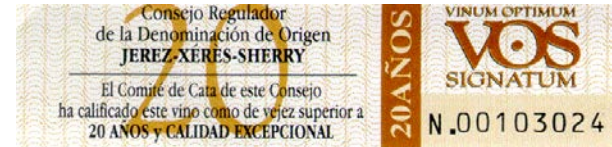
Serve **chilled** (10-12°C)

Pairing: perfect match with blue cheese, dark chocolate desserts, red fruits, cheesecake...

SPECIAL CATEGORIES

The Regulatory Council has created special categories of Sherry Wines with Age Indication:

- Minimum average **12 years**
- Minimum average **15 years**
- VOS: Minimum average **20 years**
- VORS: Minimum average **30 + years**



SPECIAL CATEGORIES

Regulations of the Denomination of Origin also allow for the use of the añadas, or vintage system. This is a static ageing system in which sherry wines from a specific harvest are separately aged and at no time blended with other wines from different years.

Once the must has been obtained it is fortified and settled in the casks where it will commence an essentially oxidative ageing process.

In order to comply with this requirement it is necessary to ensure that the wine has been kept in wooden casks, butts or bocoys, thoroughly stoppered, sealed and under the supervision of the Consejo Regulador.



VENENCIA



The venencia is an instrument made up of a long flexible shaft, at one end of which is attached a cup and at the other a hook.

Although its origins are none too clear, some authors state that they reach far back to ancient times.

According to historians this vessel, used for mixing and serving wine and water dating from 490 BC, shows a wine-pourer serving wine to Achilles, holding a sieve in his left hand (to eliminate impurities from the wine) and some sort of venencia in his right.



THANK YOU



@tiopepewines