

**TIO PEPE – JEREZ/XERES/SHERRY – FINO MUY SECO – PALOMINO FINO – GONZÁLEZ BYASS S.A. – M. M. GONZÁLEZ, 12 – JEREZ DE LA FRONTERA – SPAIN 16%**

La elegancia única de Tío Pepe realice el sabor exótico de la comida japonesa y la exquisita sofisticación del caviar y de las ostras, sin olvidar su perfecto maridaje con nuestras tapas tradicionales. Servir siempre frío.

Served fresh, chilled and in a wine glass, TÍO PEPE makes for the perfect aperitif as well as being a fine accompaniment to fish, chicken, cheese, smoked foods and spicy dishes.

TÍO PEPE is made from only the best Palomino grapes grown exclusively in the González Byass vineyards in the Jerez Superior area of Spain. It is then aged for five years to capture unique aromatic influences and well-balanced complex dry flavours.

**VISUAL ANALYSIS:** it is crystal clear and is characterized by a golden brilliant yellow colour.

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed of the following scents: green apple, white wood, almonds and dried yellow flowers.

**GUSTATIVE ANALYSIS:** it is important to consider the mouth aroma by evaluating all the palate sensations. It is a structured body endowed wine; it is also a dry wine with the flavours of apple and wood; to end the gustative exam, it is sufficient to add that there is a good salivation and a final wood flavoured. The intense aromatic persistency is about 7/8 seconds.

**WINE-FOOD COMBINATION:** meringue cake with honey

- The sweet tendency of the cake is counterbalancing with the bitterish tendency of the wine
- The fatness of meringue and honey is countervailing the wine salivation
- The gustative persistency of the recipe matches the intense aromatic persistency of the wine

**MY PERSONAL OPINION:** a good wine with the oxidative process as a first and predominant tasting feature; the nose-mouth correspondence, as regards apple and wood scents, is a sign of excellent quality. The final wood tasted points the wine for a pairing with a very sweet desserts.