

Gonzalez Byass, Leonor Palo Cortado

£15.50

Vintage:

Bottle Size: 75cl

Alcohol %: 20%

Country: Spain

Description: Flavours of spice and nut, delicate, complex, delicious and scandalously inexpensive. A stunning amber colour with hints of orange, this wine has an intense nutty aroma of toasted hazelnuts and almonds with some spicy character on the palate. The finish is very long and smooth.

Cepages: Palomino Fino

Group:

Sub group: Sherry

Colour: Palo Cortado

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press 'Powerful, intense, complex, wonderfully balanced, silky, smoky and almost meditative - evocative of old wood, leather and antique shops, There are layers of flavour here including dried mango, toffee apple and bitter chocolate. Thrilling stuff.' - Decanter, 2016

Awards Gold Medal - Decanter World Wine Awards 2016

Other Info: The seed that grew into Gonzalez Byass was planted in 1835 by Manuel María Gonzalez Angel, with Robert Blake Byass - his agent in England - only joining the firm two decades later. The two families remained in partnership through much of the 20th Century and the business has grown to be one of Sherry's most recognisable and important names. In 1988 the Gonzalez family bought out the Blass family, taking sole control



of the business. The business is based in some fine buildings in Jerez, including one designed by Eiffel. This is a must-see for any Sherry tourist, as is popping inside to see El Cristo (a Sherry butt holding in excess of 157000 litres), which was purchased for the visit of Queen Isabella II in 1862. This gigantic butt is accompanied by twelve 6000 litre butts, representing the twelve apostles, which surround El Cristo, except for Judas, which is used to store vinegar! Today, the company's cellars hold over 45 million litres of Sherry and Brandy de Jerez.