

Tio Pepe Fino, Gonzalez Byass 37.5cl

£7.99

Vintage:

Bottle Size: 37.5cl

Alcohol %: 15%

Country: Spain

Description:

Tio Pepe, the world's best-selling Fino, originates from Jerez in southern Spain where it is drunk by the locals with tapas, as they've done for over a century. The founder of Gonzalez Byass, Manuel Maria Gonzalez Angel, named 'Tio Pepe' after his 'Uncle Joe' who created his pale very dry white wine in 1841. Tio Pepe is produced from Palomino Fino, a grape variety that thrives in the chalky soil of Jerez. Once in barrel it is aged for a minimum of 5 years in the solera system. A crisp, fresh and uncompromisingly dry Fino. Served chilled, straight from the fridge, Tio Pepe is fantastic with food. It has a natural affinity with fish and is perfectly suited to tapas-style dishes such as ham, chorizo, olives and Manchego cheese.

Cepages: Palomino Fino

Group:

Sub group: Sherry

Colour: Fino

Closure: Cork

Producer:

Website: www.gonzalezbyassuk.com

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info:

The seed that grew into Gonzalez Byass was planted in 1835 by Manuel Marã-a 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.