

MATUSALEM

Jerez elaborado con
OLOROSO & PEDRO XIMÉNEZ

Cream

• VORS •

VERY OLD RARE SHERRY

González Byass

Desde 1835
Familia de Vino

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Gonzalez Byass was founded in Jerez in 1835 by Manuel Maria Gonzalez. At the young age of 23 he decided to dedicate himself to the production and commercialisation of Sherry wines and spirits. In 1844, the first barrels of Tio Pepe were exported to London. Tio Pepe being named in homage to the uncle of the founder, Jose Angel. Then in 1855 the company's UK distributor Robert Blake Byass was made a partner in order to strengthen links with the UK, the number one market for Sherry wines. However nowadays the company is controlled by the Gonzalez family, now in its fifth generation.

Gonzalez Byass has since been dedicated to the production and commercialisation of quality Sherry wines and Spirits. Gonzalez Byass has a special focus on the production of rare old wines that have resided in their ancient cellars for more than 30 years. These Soleras Exclusivas' can be considered the legacy of Jerez left to us by Gonzalez Byass.

VITICULTURE

Gonzalez Byass is situated in the city of Jerez, Andalusia, in the heart of the D.O. Jerez. Gonzalez Byass owns over 800 hectares of vineyards, all situated in Jerez Superior 20-70m above sea level. This area enjoys a warm and humid climate which helps in the maturation of the grape. The Gonzalez Byass vineyards are found on the albariza soil which is the best soil in the area for the growth of vines as it has a very high chalk content and therefore a large capacity for maintaining moisture, very important given the long, hot and dry summers experienced in Jerez. Gonzalez Byass vineyards are 95% Palomino and 5% Pedro Ximenez, making us the only winery to have PX planted in Jerez. Before vinification the Pedro Ximenez grape undergoes the soleo' process. Once the grape is harvested it is laid out in the vineyard and left to dry in the sun causing the water to evaporate and the sugars to concentrate.

VINIFICATION

As soon as the Palomino grapes reach the winery they are gently pressed using pneumatic presses to produce the most aromatic must possible. The Pedro Ximenez grapes are lightly pressed separately. After fermentation in stainless steel tanks and classification the Palomino wine is fortified to 18% and the Pedro Ximenez to 15.5%. The wines then enter their own separate soleras of American oak barrels to begin their ageing in contact with the air. After an average of 15 years the wines are blended and enter the Matusalem solera where they will remain for a further 15 years following the traditional Solera system.

TASTING NOTE

After 30 years of ageing in barrel this extraordinary very old Sweet Oloroso has acquired an intense mahogany colour with profound aromas of dried fruits, dates, raisins, spices and mature wood. On the palate smooth and sweet with a long and velvety finish. Elegant, complex and concentrated on the palate.

Ideal with fruit pudding, mature cheeses or sponge cake.
Serve between 10° and 12°C.

Wine
Cream

Denomination
of Origin

DO Jerez-Xérès-Sherry

Grape Varieties

75% Palomino, 25% Pedro Ximenez

Ageing

30 years following
the traditional Solera system

Alcohol

20.5% vol

PH

3.4

Total acidity

6 g/l (tartaric acid)

Volatile acidity

0.8 g/l (acetic acid)

Total sugars

130 g/l

