

# NOÉ

Jerez

## PEDRO XIMÉNEZ

# VORS

VERY OLD RARE SHERRY

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Desde 1835  
Familia de Vino

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## VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m<sup>2</sup>. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum. The Pedro Ximenez grape, although a white grape, is treated slightly differently as it is destined for sweet wines. The grapes are collected from the vine slightly later and they are then sun dried in a process called 'soleo' when the grapes bunches are laid out on esparto mats in the vineyard for up to two weeks. During this time the grape loses about 40% of its volumen due to evaporation of water which causes concentration of sugars.

## WINEMAKING

The Pedro Ximenez grape undergoes a strong press due to its dry state similar to olive oil production. The must then begins to ferment although stops at around 7% alcohol due to sugar stress. At this time the wine is fortified to 15% alcohol and then enters into the Noé solera. The wine remains in cask for an average of 30 years following the traditional Solera system.

## WINEMAKER'S NOTES

As a result of the soleo process Noé shows an intense ebony colour, nearly opaque with dense legs due to the sugar content. On the nose aromas of mature fruit such as figs, coffee and spice. On the palate sweet and silky with a surprising freshness.

## SERVING AND PAIRING

Serve slightly chilled in small wine glass. Noé is perfect to be enjoyed on its own or with dessert. Also perfect with acidic desserts such as strawberry and orange.



Wine

Pedro Ximenez

Denomination  
of Origin

DO Jerez-Xérès-Sherry

Grape Variety

100% Pedro Ximenez

Ageing

Average 30 years in American  
oak casks following  
the traditional Solera system.

Alcohol

15.5% vol

PH

5.3

Total acidity

5.3 g/l (tartaric acid)

Volatile acidity

0.9 g/l (acetic acid)

Residual sugars

more than 400 g/l

