



## GONZALEZ BYASS NOE 30 YEARS OLD

### **Pedro Ximénez Sherry VORS**

Intensely sweet, dense and decadently satisfying. This wine has been aged for 30 years according to the Solera system, the process is supervised by Master Blender Antonio Flores.

#### **Tasting notes**

##### **Color**

Intense ebony colour due to the "soleo" process with dense legs coming from the high sugar concentration.

##### **Aroma**

Aromas of overripe fruit, caramelized figs, coffee and spice. This wine pairs very well with desserts or by itself. Serve chilled in a small wine glass.

##### **Taste**

Sweet and silky with an unexpected freshness. This wine pairs very well with desserts or by itself. Serve chilled in a small wine glass.

##### **Finish**

Sweet and silky with an unexpected freshness

About the Producer González Byass was founded in 1835 by Manuel Maria González and until today still run by the family, now in the sixth generation. The winery is well known for its award-winning, ultra-dry Fino & Tio Pepe, but also for their excellent range which includes dry and sweet Amontillados, Olorosos and the exceptional Rare Old Soleras only available in small quantities. The vineyards in Jerez are unique to the area, the chalky white soils have a great capacity to maintain moisture during the long hot summers when irrigation is prohibited. The area has a unique microclimate influenced by the Atlantic Ocean, temperatures are warm with an average of 70% humidity. González Byass is the only winery in Jerez that uses grapes from their vineyards for the production of their wines. Pedro Ximenes is a white grape, collected from the vine once overripen, then they get sundried in a process called "soleo", where they are laid out on esparto mats for up to two weeks. During this time the grape loses about 40% of its volume due to evaporation and increases in sweetness.