



## GONZALEZ BYASS TIO PEPE FINO

SKU: SHGBTP

**Tasting Notes:** Due to the fact that the flor protects Tio Pepe from oxygen it has been able to maintain a pale golden yellow colour. On the nose sharp yet elegant aromas of the yeast from the flor balanced with toasted almond notes typical of the Palomino variety.

On the palate completely dry with reminders of almonds. Super fresh with a long and complex finish.

Tio Pepe should be served very chilled in a small white wine glass in order to appreciate the full bouquet of aromas. Perfect as an aperitif with olives, Iberian ham and cheese however also ideal for dishes such as seafood and fish.

Due to its low levels of acetic acid it matches perfectly with acidic elements such as vinegar. Tio Pepe should be consumed as soon as possible and also kept well chilled.

