

Bodegas Gonzalez Byass

Manuel Maria Gonzalez decided to dedicate himself to the world of wine in **1835**, when he was only 23. He rented a small winery in Jerez and began to commercialise wine under his name.

In 1835 he sold 10 barrels of wine and in 1836 62 barrels, and in 1839, only 4 years later, 406 barrels.

In 1844 the first barrels of **TIO PEPE** were exported to England. Named in honour of D.José Angel, the founder's uncle.

The Byass family was the exclusive distributor of Gonzalez wines in the UK and became a shareholder in the company in 1855. The Gonzalez Byass name dates from 1863.

Gonzalez Byass remains in the hands of the Gonzalez family and is now in its **5th generation**.

Gonzalez Byass has recently been awarded with the "**Best in Nation prize**" in the San Francisco International Wine Competition 2008 and has also been awarded with the "**IWSC Spanish Wine Producer of the Year 2008**".

Technical Aspects

Gonzalez Byass owns a **374.535 m2 plot** in Jerez, with buildings covering 127.612 m2 of the area. The total area dedicated to wine cellars is 97.870 m2, with 10.467 m2 dedicated to Brandy.

- 24 Willmes presses of 3.500 kg each
- **817 stainless steel deposits** with a total capacity of 36.400.000 litres.
- More than **85.000 American oak barrels**, the majority of which of 600 litre capacity. Total ageing capacity of 54.500.000 litres.

- There are 4 bottling lines dedicated to wine and 2 dedicated to Brandy. The bottling capacity per year is 3.000.000 9 litre cases.
- Total production capacity is **1, 6 million cases** of wine and 800.000 cases of Brandy.

Within the grounds in Los Arcos building there are two stills where Brandy Lepanto is distilled.

Vineyards

With **1994 acres** (807 hectares) of owned vineyards and 988 acres (400 hectares) on long term contracts, Gonzalez Byass controls 10% of the total vineyards of the Denomination of Origin.

The vineyards can be found in **Jerez Superior**, among the plots of **Albariza** soil, soil which produces the best quality wines. The altitude of the vineyards is 20-70 m above sea level.

95% of the vineyard is planted with Palomino Fino and 5% with Pedro Ximenez.

The **Palomino** grapes, of an average age of 20 years, are hand- harvested to ensure they arrive at the pressing plant in optimum condition and that no colour is lost.

The **Pedro Ximenez** grapes, planted some 5 years ago, go through the "Soleo" process, in which, once picked, are laid down in the sun for some days to increase their sugar level.

Pruning takes place between December and January, following the typical Jerez system, **Vara y Pulgar**. It consists of cutting the two branches which make up every vine to leave in alternate years a single *vara* or stick with 8 buds, from which the bunches of grapes develop, and a *pulgar* or a thumb with just one bud which will be next year's *vara*.

Nowadays **double cordon** system is also being implemented in order to facilitate the machine harvesting in some plots.





All vines are grafted onto American rootstocks. The grafting takes place in August and the rootstocks used are 333EM, 41B and 161/49.

Wine Maker

There is a entire team of Wine makers, led by **Javier Sanz**, Technical Director of Gonzalez Byass.

Jose Manuel Pinedo is the Production Manager of Jerez wines, and **Antonio Flores** has been the Master Blender since 1980. They control the organoleptic characteristics of all the wines of the Jerez Cellars and the team check each TIO PEPE barrel every three months.

Luis Trillo is the Brandy Master Distiller, and responsible for the Lepanto distilling plant with its 2 pot stills. In 2003 he was awarded with the "Nose of the Year" by the Andalusian Association of Oenologists.

Gonzalez Byass is a pioneer in oenological and vinicultural investigation. In 1955 **CIDIMA** (quality, investigation, development, innovation and environment) was created. It was the first private oenological investigation centre in Spain, and has recently been awarded with the **Martinez Moreno Award** in recognition for its **50 years of work**. **CIDIMA is managed by Jose Alberto Casas**,

Prizes

Wine	Prize	Competition	Year
TIO PEPE	Gold	International Wine & Spirits Competition	1997
TIO PEPE	Gold	International Wine & Spirits Competition	1998
TIO PEPE	Gold	International Wine Challenge	1999
TIO PEPE	Gold	International Wine Challenge	2001
TIO PEPE	Gold	International Wine & Spirits Competition	2002
TIO PEPE	Gold. International White Fortified under 10GBP Trophy	Decanter World Wine Awards	2004
TIO PEPE	Gold	International Wine Challenge	2005
TIO PEPE	Gold	Bacchus	2008
TIO PEPE	Gold	CINVE (Concurso Internacional de Vinos y Espirituosos)	2008
TIO PEPE	Gold. Best overall value fortified wine	Vinordic	2008
SOLERA 1847	Gold	International Wine Challenge	2006
SOLERA 1847	Gold	Mundus Vini	2008



Rare Old Soleras Prizes

Wine	Prize	Competition	Year
DEL DUQUE	Gold	International Wine Challenge	1992
DEL DUQUE	Gold	International Wine Challenge	1993
DEL DUQUE	Gold	Japan International Wine Challenge	1998
DEL DUQUE	Gold	International Wine & Spirits Competition	2001
DEL DUQUE	Gold	International Wine Challenge	2003
DEL DUQUE	Gold	Mundus Vini	2004
DEL DUQUE	Gold	International Wine Challenge	2006
DEL DUQUE	Gold	International Wine Challenge	2007
DEL DUQUE	Gold. Best in class	International Wine & Spirits Competition	2007
DEL DUQUE	Gold	Decanter World Wine Awards	2007
DEL DUQUE	Gold	Bacchus	2008
DEL DUQUE	Gold. Best of nation	San Francisco International Wine Competition	2008
APOSTOLES	Gold	International Wine & Spirits Competition	1999
APOSTOLES	Gold	International Wine Challenge	2000
APOSTOLES	Gold	International Wine & Spirits Competition	2001
APOSTOLES	Gold	International Wine Challenge	2003
APOSTOLES	Gold	International Wine Challenge	2004
APOSTOLES	Gold	Mundus Vini	2004
APOSTOLES	Gold	International Wine Challenge	2005
APOSTOLES	Gold. Sherry over 10 GBP Trophy	Decanter World Wine Awards	2005
APOSTOLES	Gold	International Wine Challenge	2006
APOSTOLES	Gold. Best in class	International Wine & Spirits Competition	2007
APOSTOLES	Wine of the year	Munskankarna, Swedish Wine Tasting association	2007
APOSTOLES	Gold. Gran Bacchus de Oro	Bacchus	2008
APOSTOLES	Gold	Challenge International du Vin	2008
MATUSALEM	Gold	International Wine Challenge	1992
MATUSALEM	Gold	International Wine Challenge	1993
MATUSALEM	Gold. Fortified Trophy	International Wine Challenge	1995
MATUSALEM	Gold	International Wine Challenge	1996
MATUSALEM	Gold	International Wine Challenge	1997
MATUSALEM	Gold	International Wine Challenge	1999
MATUSALEM	Gold	Japan International Wine Challenge	1999
MATUSALEM	Gold	International Wine Challenge	2002
MATUSALEM	Gold	International Wine Challenge	2003
MATUSALEM	Gold. Best in class	International Wine & Spirits Competition	2005
MATUSALEM	Gold	International Wine Challenge	2006
MATUSALEM	Gold. Best in class	International Wine & Spirits Competition	2006
MATUSALEM	Gold. Best in class	International Wine & Spirits Competition	2007
MATUSALEM	Gold. Best in class	International Wine & Spirits Competition	2008
MATUSALEM	Gold	San Francisco International Wine Competition	2008
NOE	Gold	International Wine & Spirits Competition	1996
NOE	Gold	International Wine & Spirits Competition	1999
NOE	Gold	International Wine Challenge	2000
NOE	Gold	International Wine Challenge	2001
NOE	Gold	International Wine & Spirits Competition	2001
NOE	Gold	International Wine & Spirits Competition	2002
NOE	Gold	International Wine Challenge	2003
NOE	Gold	International Wine Challenge	2004
NOE	Gold. Best in class	International Wine & Spirits Competition	2007
NOE	Gold	Bacchus	2008
NOE	Gold	Challenge International du Vin	2008



Origins of the D.O. Jerez-Xeres-Sherry

Article 34 of the Wine Statute of 26th May 1933 promulgated by the Second Republic gave legal status to what had been for many centuries a reality within the Jerez region: the Denomination of Origin Jerez-Xérès-Sherry.

Such a long awaited law immediately set the wine-growers and producers of the Jerez Region to work, and the Consejo Regulador of the Denomination of Origin was established by Law on 15th September 1933, its inaugural session being held on 3rd August 1934.

Areas of the D.O. Jerez- Xeres - Sherry

The region of the D.O. Jerez – Xérès- Sherry is marked by the **Sherry Triangle**: the area formed by the cities of Jerez de la Frontera, Puerto de Santa María and Sanlúcar de Barrameda. The D.O. also includes lands of the following towns: Chipiona, Trebujena, Rota, Puerto Real, Chiclana and Lebrija.

Depending on their location, vineyards can be divided in **Jerez Superior Area** (around 80% of the planted area, formed by Albariza soils, and mostly located in the Sherry Triangle) and simply **Zona** (formed by clayey and sandy soils)

The total area of vineyards is 25.597 Acres (10.359 Hectares) of which 20.235 Acres (8.189 hectares) are in Jerez Superior.

Soils

The soils in Jerez can be divided into 3 main types: Albarizas, Barros and Arenas.

Albariza is a white organic loam formed by sediment from the sea that covered the region in the Oligocene period. Rich in calcium carbonate clay and silica and highly retentive of moisture, it locks the winter's rainfall

and nourishes the vines during the dry months. The best musts are usually produced from these soils, especially those with a more "Fino" character which have a clear pungency on the nose.

The barros are dark clay soils which have less limestone content, a dark brown colour, and are rich in decomposed organic matter. They tend to give fuller bodied musts.

The arenas are a combination of sand and clay, reddish in colour and with high content of aluminate and silica. Musts from the arenas are coarser than the rest.

The region is traditionally divided into "**Pagos**", small areas of vineyards with a similar climate and land. Some of these are Carrascal, Macharnudo and Burujena.

Climate

Jerez's warm southern climate is significantly influenced by the Atlantic Ocean. The area enjoys an average of 3.000 hours of sunshine per year, and an average annual rainfall of 600 mm.

The winds of Poniente (humid and fresh) carry humidity to the vines; the wines of Levante (warm and dry) help maturation of the grape.

Allowed Grape Varieties

Palomino: The predominant variety for Sherry Production is Palomino grape. It is well rounded, medium sized and with a delicate skin.

Pedro Ximenez: used for sweet wines. This is achieved by leaving the harvested grapes in the sun so they lose their moisture by evaporation and concentrate sugars before pressing.

Moscatel or Muscat: grape is used in the production of a sweet wine with the same name: Moscatel.



Ageing requirements

The ageing of Jerez wines takes place in **oak barrels**, preferably American with 600l. Capacity.

Jerez wines should be aged following the traditional "**Solera System**". Vintage wines are also allowed.

The minimum ageing requirements are:

- All wines: 3 years
- V.O.S: 20 years
- V.O.R.S: 30 years
- Wines with age indication: 12-15 years

Categories

One of the beauties of Jerez wines is its versatility. Wines are grouped into three general categories depending on the characteristics of the musts and the winemaking and ageing processes that each undergoes:

Dry Sherry Wines – Palomino grape musts ferment completely giving a dry wine. The style varies depending on its ageing and level of fortification.

Fino – Ages under the yeasts of *flor* and remains pale in colour.

Manzanilla – Ages under the yeasts of *flor*. Must be aged in the town of Sanlúcar.

Amontillado – Starts its ageing process with *flor*, but yeasts fade out with the passing of time leaving the wine in contact with air for the rest of its ageing.

Oloroso – Its higher alcohol content doesn't allow *flor* yeasts to develop therefore the wine ages in constant contact with air.

Palo Cortado – a special style of wine which combines the aromas of an Amontillado wine with the body of an Oloroso.

Sweet Natural Sherry Wines – grapes are partially dried after harvest, producing a sweet wine which is only partially fermented.

Pedro Ximenez – It is made from sun- dried Pedro Ximenez grapes.

Moscatel - It is made from sun- dried Moscatel grapes.

Blended Sherry Wines – blending dry wines with sweet wines is a different way to obtain different levels of sweetness.

Pale Cream – Made from the blending of Fino and sweetened Palomino musts. After the blending, the wine ages for some time to obtain consistency.

Abocado or Medium – Blend of Oloroso or Amontillado wines with sweet Pedro Ximenez wine. After the blending, the wine ages for some time to obtain consistency.

Oloroso Dulce or Cream – Obtained from the blend of Oloroso and Pedro Ximenez wines. After the blending, the wine ages for some time to obtain consistency.

Main aspects and regulations

- **Maximum crops** 10,500Kg/ hectare. Equivalent 73,50 Hl/hectare

- **Yield** 70%

- **Average annual production:** Between 60- 65 million litres, of which Fino represents 25%, Cream 22%, Medium 21% and Manzanilla 15%

- **Nº of bodegas under the D.O:** Ageing and shipping 63, ageing and warehousing 20 and Production 18.

