

## Press Comments & Medals



**Oz Clarke, 250 Best Wines 2009.**

**TIO PEPE one of the only eight sherry wines featured!**

"I see TIO PEPE quite regularly because I drink it nice and chilled in decent bars when I want something refreshing but just a little challenging - and it's been on form all year. I can see that they're trying to capture some of the white wine market, and they deserve to succeed. But it doesn't taste like Sauvignon or Pinot Grigio or Chardonnay. It's proudly, importantly different: a bready, sweet-sour yeasty smell, very dry fruit like the core of a green apple, a slight bitter rasp like tamarind skin, and the haunting, lonesome scent of time-bleached banisters in a clean and grand old house"

**Jancis Robinson, Financial Times, December 2008**

"Dependable palate cleanser and a super-fresh tangy wine that is great with tapas dishes"

**Saveur, October 2008**

TIO PEPE – "The benchmark fino. The very essence of dryness, with an intriguing, umami note of soy sauce and mushrooms"

**Jacqueline Morley, The Gazette, April 2007**

"TIO PEPE, the fino wine, has been found to be a top turn-on for the taste-buds when it comes to some foodie foreplay (as in preparing the palate for wine as opposed to the dinners for bed) It's another tapas team player, great with ham, bread, olives, nuts, nibbles"

**Esquire, February 06**

"Fino... is delicate, pale fragrant and extremely dry. Goes with olives, asparagus, white fish, dried meats. Try TIO PEPE"

**Michael Vaughan, Spain Gourmetour, autumn 06**

"Who could argue with Spain's classic icon TIO PEPE...? It has a pale straw colour with a classic Fino nose that has subtle, lemon-tinged, nutty notes. On the palate, it is refreshingly dry with a great acidity. There are hints of dried ripe lemon interwoven with some chalky notes. It has an extra dry, tangy finish that lingers refreshingly on the palate... Great by itself when served chilled... perfect with tapas, it can also be enjoyed with soups and even seafood dishes, such as poached salmon with herb butter"

**Adam Lechmere, Olive, February 2005**

"This delectable, pale, dry, slightly nutty, elegant Fino is what the Spanish drink with tapas in bars before Sunday lunch. It's delicious, will make you feel sophisticated and is the drink of the moment. What more do you want?"

**John Radford, Wine International, August 2005**

"TIO PEPE: the original and the best seller world-wide. Pale straw with a nose reminiscent of lightly roasted almonds and a delicate, bone-dry palate with a nutty, savoury finish"

**Oz Clarke, 29 November 2004**

"Sherry is definitely back in vogue. That's the proper dry Spanish stuff. TIO PEPE is a top tippie"

**Sarah Janes Evans, BBC Good Food, January 2004**

"TIO PEPE - the essence of cool. Do as the Jerezanos do and party with plenty of chilled half bottles"

Prize	Competition	Year
Gold	Bacchus	2008
Gold	CINVE (Concurso Int.Vinos y Espirituosos)	2008
Gold. Best overall value fortified wine	Vinordic	2008
Gold	International Wine Challenge	2005
Gold. International White Fortified Trophy	Decanter World Wine Awards	2004
Gold	International Wine & Spirits Competition	2002
Gold	International Wine Challenge	2001
Gold	International Wine Challenge	1999
Gold	International Wine & Spirits Competition	1998
Gold	International Wine & Spirits Competition	1997