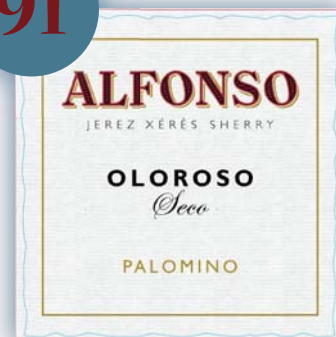


*González Byass*  
Desde 1835  
Familia de Vino



After fermentation, classification and fortification, this wine is racked into a solera where it ages for eight years. Alfonso is distinguished by a deep mahogany color, complex aromas of spice, caramel and just a hint of rancio. The flavors are dry and richly textured with good acidity, orange peel and roasted nuts, 16.5% alcohol and good length and complexity. Oloroso Secos go nicely with grilled meats and a charcuterie platter.

91



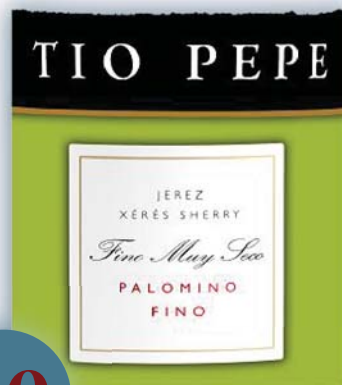
91



To arrive at just the right concentration for this unctuous wine, already ripe Pedro Ximenez (PX) grapes are placed on straw mats to dry in the sun, increasing the sugar content. Aging takes place in two soleras for a "muy viejo" total of 30 years. The result is a complex sweet wine with a luminescent yellow/brown color, deep nose of caramel and raisins and rich concentrated flavors with hints of spice, roasted coffee and dried fruits. The finish is dense and lengthy, with 15.5% alcohol and the texture is almost syrupy. Have a glass of Noe as dessert or pour some over vanilla ice cream.

Tio Pepe is made from 100% Palomino and aged under "flor" yeast in a solera consisting of American oak barrels for five years. The color is a brilliant pale gold and the distinctive aromatics show traces of bread yeast and roasted nuts. Tio Pepe is dry and crisp with an appealing straightforward flavor, hints of toasted almonds, 15% alcohol and good length. The appeal of fino is the delicate dry flavors that marry nicely with most everything, especially Asian foods and salty snacks like nuts and olives.

TIO PEPE



90

VIÑA AB

JEREZ XERES SHERRY

AMONTILLADO

*Seco*

PALOMINO

89

Viña AB is a bone dry Amontillado with some of the characteristics of a Fino. It starts out in a Fino solera, then, as the flor dies off, the wine is racked to the Vina AB solera, for a total solera-aging in American oak barrels of eight years. Not as deeply hued as some Amontillados, Viña AB is a medium amber with bright gold tones. The aromatics are delicate and nutty, while the flavors are dry, fruity with hints of butterscotch. Viña AB is finished at 16.5% alcohol. Try a copita of Vina AB with grilled seafood, or satay with peanut sauce.