

## Gonzalez Byass Viña AB Amontillado Sherry Spain NV

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**GRAPE** Palomino Fino/blend  
**GEOGRAPHY** Europe  
**COUNTRY** Spain  
**LARGER REGION** Andalucia  
**SMALLER REGION** Jerez/Sherry

### Rationale

Few wines anywhere can boast such a long and distinguished history as Sherry. The Jerez DO (Denominación de Origen) title was Spain's very first, awarded in 1933.

Sherry is also one of the world's most misunderstood wines. Where else can you find such compelling, complex wines with an average age of perhaps 30 years, for such reasonable prices? A quick description of Sherry aging – you start with young, fresh Palomino wine. The lightest wines go into a Fino solera and grow flor, a whitish yeast which lives on the surface of the wine in barrel. There they remain, moving through the solera, for at least three years. Flor keeps the wine fresh and pale; when it dies the wine darkens into Amontillado. A solera works like this: imagine a row of barrels. At one end mature wine is taken out for bottling, perhaps a third of the barrel at a time, and replaced from the next barrel. This continues down the line, with new young wine put in at the beginning.

Founded in 1835, González Byass is one of Spain's most well-known sherry bodegas. This is their youngest Amontillado with four years of aging under flor and another four years in oxidative aging. You could call this lighter, brisker style of amontillado a "fino amontillado," given the tangy and fresh, fino character. Fresh, salty, and stone fruit aromatics have just the barest oak notes segueing to a wonderfully tangy palate of citrus (think tangy dried orange and mandarin), chestnuts, and almonds.

### Sight

**BRIGHTNESS** Star Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Amber  
**HIGHLIGHTS** None  
**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** High  
**PHENOLS** None  
**TEXTURE** Round / Smooth  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Lemon • Mandarin • Tangerine *Condition: Raisinated / Dried* *Part: Peel / Zest*  
**TREE/VINE FRUIT** Grape (Green) • Apple (Yellow) • Date • Pear (Yellow/Brown)  
*Condition: Raisinated / Dried*  
**STONE FRUIT** Peach (Yellow) • Apricot *Condition: Raisinated / Dried*  
**TROPICAL FRUIT** Mango • Tamarind *Condition: Raisinated / Dried*  
**FLORAL** Orange Blossom • Potpourri *Condition: Dried*  
**HERBAL** Tea Leaf / Bergamot  
**INORGANIC EARTH** Mineral / Rock • Salinity / Seashell  
**OAK AGING** Yes *Oak Intensity: High*  
**OAK INFLUENCE** Brown Sugar / Molasses • Caramel / Toffee • Cinnamon • Maple / Syrup  
**OXIDATION/NUTTINESS** Hazelnut • Almond / Marzipan • Walnut • Chestnut • Pecan / Brittle  
**CHEMICAL COMPOUNDS** Oxidation  
**PERCEIVED WINEMAKING CHOICES** Fortified