

GONZALEZ BYASS TIO PEPE FINO EN RAMA 2026 750ml

STAFF
PICK



\$46.99

This small production, limited-edition Tio Pepe is unclarified and unfiltered, resulting in a super fresh Fino.

Product Code:	3906	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Andalucia	Volume:	750ml
Sub Region:	Jerez-Xérès-Sherry	Alcohol:	15.0%
Style:	Fortified	Grape:	100% Palomino
Variety:	Sherry		
Producer:	González Byass		



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TASTING NOTES

The annual release of Tio Pepe's En Rama Fino Sherry is always an exciting time for us. This is... "The wildest expression of Tio Pepe, bottled with no filtering."

This small production, limited-edition Tio Pepe is unclarified and unfiltered, resulting in a super fresh Fino. En Rama is alive with flavour and is the closest you can get to drinking directly out of the cask. It has more nutty and yeasty aromas than the usual Tio Pepe and on the palate it is fresh and citrusy, with a complex, saline finish. A truly gastronomic wine it pairs perfectly with olives, almonds, oily fish, cheese, seafood and tapas. Serve chilled with a large glass. Best to drink fresh, so perfect for the warmer months ahead!

VINO FINO

Explore a World of Wine

Winery notes (2026 Vintage)

"Tío Pepe en Rama is a high-expression fino that is bottled only once a year, at the precise moment when the flor—the fine layer of yeast that defines biologically aged sherry—is at its most active. Selected directly from cask, it offers a pure and delicate snapshot of Jerez and the unique conditions of the season. The 2026 edition is the result of careful tasting and selection by Antonio Flores, González Byass's winemaker and master blender, together with his daughter Silvia Flores. Each spring, they walk the soleras to identify the finest casks that best express the character of the year and the true essence of Tío Pepe.

This vintage has been shaped by an unusually spring-like autumn followed by a mild, very rainy winter. These conditions created ideal levels of humidity and temperature in the cellar, encouraging a particularly healthy and vibrant flor. The result is a fino with great energy, freshness and clarity. Tío Pepe en Rama 2026 appears pale gold, with a slight natural cloudiness that reflects its minimal filtration. Aromatically, it is intense and fragrant, with saline and citrus balanced with subtle nuances of almond, chamomile and freshly baked bread. On the palate, it is dry, savoury and complex, with a long, refreshing finish that invites another sip."

95/100 Jamie Goode, WineAnorak.com, October 2026 (2026 Vintage)

"Yellow/gold in colour, this is bold and incisive, with amazing complexity. We have some spicy, raisiny richness, a feeling of slight sweetness, savoury nuttiness and then some vivid, tangy, crystalline citrus character. This is a wine that's very rich but also very fresh, with beautiful layered complexity, finishing delightfully salty. It's just so gastronomic, and utterly delicious. I can't remember enjoying this wine as much before, even though I've rated it highly. It's one of the great bargains of the fine wine world."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch