

TIO TOTO SHERRY RANGE

by



TIO TOTO SHERRY

The origin of José Estevez winery goes back to Jose Lena Rendon and Co., who established in 1809 as a Sherry and Brandy producer. In 1894, Mr. Ruiz, main shareholder of the business, changed the name of the company to his own: Felix Ruiz and Ruiz, S.A. At this time the winery was shipping their wines as far as Northern Europe and South America.

Since 1974 the Estevez family have managed the company and in 1984 the name was changed to Jose Estevez S.A. As a traditional family business, it was key to give priority to a thorough selection and a careful ageing of their Sherries and Brandies.

In 1982, Jose Estevez de los Reyes bought a stake of shares in the Marques del Real Tesoro bodega, taking over the whole company in 1985 and injecting financial and professional support. By 1989 the Estevez family held a 95% share of the company.

The same year, 1989, the Estevez family drew up a plan to merge the two companies, JOSE ESTEVEZ, S.A. and MARQUES DEL REAL TESORO, S.A., investing in brand new premises and creating their headquarters today. These buildings include the new offices, laboratories, vinification plant, ageing cellars, bottling plant and warehouses. The new facilities, equipped with top technology are one of the most modern in Spain. In addition to this, the gradual acquisition of 800 Has. of vineyards in the best plots of the Sherry D.O., has transformed the Group of companies José Estévez, S.A. in one of the most reputed and strongest Sherry producers.

Tío Toto Sherry Range was named under one of the Cellar Masters (Capataz) who played a crucial role in setting up some of the iconic Soleras of the company in the early 70's. Toto, was lovingly called "Tío" (uncle) by the younger generations of the Estevez family. His tireless work in selecting sherries and making some of the most reputed blends in the history of the company inspired the Estevez family to launch a classic range of Sherries reflecting the style and personality of the House.

FINO TIO TOTO



- Biological ageing under veil of yeast known as “flor”, which provides it special character, in our Bodega in Jerez de la Frontera. Average age 4 years.
- Light golden, pale straw colour.
- Fresh and pungent, roasted almonds and yeasty background.
- Dry and crispy, very fresh with a hint of minerality.
- Alcohol content 15% vol.

FINO TIO TOTO

Enjoy this wine as an aperitif or matched to sea food, sushi, sashimi or smoked salmon. This wine should be served well chilled (6° to 8°C) in a white wine glass.

MANZANILLA TIO TOTO



- Biological ageing under veil of yeast known as “flor”, which provides it special character, in our Bodega situated in the coastal town of Sanlúcar de Barrameda. Average age 3 years.
- Very Pale golden colour.
- Very lively, with intense saline aromas and mineral background.
- Very dry palate with savoury and fresh aftertaste.
- Alcohol content 15% vol.

MANZANILLA TIO TOTO

The gentle Atlantic sea breeze of Sanlúcar de Barrameda provides this wine with a delicate saline character. It is a superb aperitif and also delicious when matched to sea food, specially shell fish (oysters) or fish roe. This wine should be served well chilled (6° to 8°C) in a white wine glass.

MEDIUM DRY TIO TOTO



- Aged in our our Bodega in Jerez de la Frontera for an average of 3 years.
- Bright Amber colour with greenish tones.
- Nutty aromas with toffee background.
- Smooth but complex palate with a subtle off-dry finish.
- Alcohol content 17% vol.

MEDIUM DRY TIO TOTO

A fantastic introduction to the Sherry world, with a delicious, well balanced, slightly sweet palate. It is a great aperitif but also ideal to match to patés, quiches or creamy intense cheeses. This wine should be served slightly chilled (10° to 12°C) in a white wine glass.

OLOROSO TIO TOTO



- Long ageing (8 years) in our Soleras at our Bodega in Jerez de la Frontera.
- Dark amber colour.
- Walnut and nougat aromas, with an elegant smoked hint.
- Dry, full bodied palate, with a very long finish.
- Alcohol content 18% vol.

OLOROSO TIO TOTO

A full bodied dry Oloroso, very well balanced with a complex character. It is great as an aperitif but also pairing meat (game, casseroles, etc) and poultry. Try it with Thai cuisine. This wine should be served slightly chilled (10° to 12°C) or cellar temperature in a white wine glass.

CREAM TIO TOTO



- Long ageing (5 years) in our Soleras at our Bodega in Jerez de la Frontera.
- Light mahogany colour.
- Aromas of dried fruit (dates, apricots, raisins) with cocoa and coffee hints.
- Rich, very smooth, with and elegant, well balanced sweet finish.
- Alcohol content 17,5% vol.

CREAM TIO TOTO

Cream Sherry is a blend of Oloroso and Pedro Ximenez (25%), a delicious combination of richness and complexity. A great aperitif or long drink served on the rocks with a slice of orange. Also ideal with Foie-gras, blue cheeses or fruit desserts. This wine should be served slightly chilled (10° to 12°C) or cellar temperature in a white wine glass.

PEDRO XIMENEZ TIO TOTO



- Made from Pedro Ximénez grapes.
- Grapes are dried under the sun prior to be pressed in order to maintain the natural sweetness. Aged in our Bodega of Jerez de la Frontera for an average of 5 years.
- Intense dark mahogany colour.
- Aromas of dried figs, liquorice and roasted coffee.
- Velvety palate, very rich with long, sweet finish.
- Alcohol content 17% vol

PEDRO XIMENEZ TIO TOTO

Once the grapes are dried, the resulting must undergoes a partial fermentation to maintain its natural sugar. Perfect to match with fruit puddings, dark chocolate or vanilla ice-cream. This wine should be served slightly chilled (10° to 12°C) or cellar temperature in a white wine glass.