



LEPANTO PX SOLERA GRAN RESERVA

DISTILLATION

Lepanto is a unique product as it is the only Brandy de Jerez produced 100% in Jerez from the Palomino variety. Only the best Palomino musts are used for the production of Lepanto, the mosto yema, the first musts taken from the pneumatic Wilmes presses. This must is then distilled following a double distillation process carried out in two Charentais pot stills housed in Los Arcos cellar in González Byass in Jerez, being the only brandy to be distilled in Jerez. Our skilled master distiller Luis Trillo selects the central part or *heart* of the alcohol spirit produced, discarding the *heads* and *tails*. This part gives the purest and best quality and is known as *Holanda*. The Palomino variety gives very fragrant alcohol spirit with a fruity and vinous character. Aromas such as pear, pineapple and banana stand out due to the careful alcoholic fermentation of the Palomino wines.

AGEING

This Lepanto Holanda is aged in 600 litre American oak casks previously used for the ageing of sherry following the traditional Solera system unique to Jerez. In the case of Lepanto PX (Pedro Ximenez) the alcohol spirit is aged for 12 years in casks previously used for the ageing of Tio Pepe and then for a further 3 years in casks previously used for the ageing of 30 year old Pedro Ximenez Noé. Therefore the brandy is aged for an average of 15 years making it a Solera Gran Reserva.

MASTER BLENDER'S NOTES

The influence of the time spent in old Pedro Ximenez casks is evident in this brandy. Lepanto PX shows a dark amber colour with mahogany tones. On the nose beautiful rich aromas of raisins and figs and notes of oak from the time spent in cask. On the palate smooth and elegant with a sweet sensation from the Pedro Ximenez.

SERVING

This is a brandy to be meditated in a brandy glass. Ideal to be enjoyed with a good cigar or cheese such as Gouda with a caramelised rim to bring out the Pedro Ximenez.

Type: Solera Gran Reserva

Denomination of Origin: Brandy de Jerez

Grape Variety: 100% Palomino Fino

Ageing: Average 15 years in American oak casks following the traditional Solera system

Alcohol: 36 % vol

No Alcohol Coefficient: minimum 300mg/100ml a.abs

Dry Extracts: 26

Residual Sugars: 22 g/l

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González Byass
Desde 1885
Familia de Vino