



Lepanto Gran Reserva

Region	Jerez, Spain
Distiller	Luis Trillo
Spirit	Brandy
Production	Small batch production
Alcohol	40%
Distillation	100% Palomino Fino. Aged for 12 years on average in American oak casks, previously used following the traditional Solera system. In the case of Lepanto the alcohol spirit is aged for nine years in the casks previously used for Tio Pepe and then for a further three years in casks previously used for ageing of sweet 30 year old Matusalem.
Tasting Notes	It shows a bright topaz color with golden and orange tones. On the nose delicate aromas of caramel and vanilla, toasted nuts and hints of wine due to time spent in cask. On the palate dry and delicate with touches of toasted almonds from the Tio Pepe cask and raisins from Matusalem casks. This brandy is to be meditated in a brandy glass. Ideal to be enjoyed with a good cigar or blue cheese such as stilton.



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