



## Lepanto Oloroso

<b>Region</b>	Jerez, Spain
<b>Distiller</b>	Luis Trillo
<b>Spirit</b>	Brandy
<b>Production</b>	Small batch production
<b>Alcohol</b>	40%
<b>Distillation</b>	100% Palomino Fino. Aged for 15 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 twelve years in the casks previously used for Tio Pepe and then for a further three years in casks previously used for ageing old dry Olorosos.
<b>Tasting Notes</b>	It shows an intense amber color with dark copper tones. On the nose complex aromas with hints of nuts, spices and mature wood. On the palate intense and extremely dry however maintaining an elegant smoothness. This brandy is to be meditated in a brandy glass. Ideal to be enjoyed with a good cigar or cured manchego cheese.



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