



## Lepanto PX

<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% Pedro Ximenez. 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 of 30 year old Pedro Ximenez Noe.
<b>Tasting Notes</b>	<p>It shows a dark amber color 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 PX.</p> <p>This brandy is to be meditated in a brandy glass. Ideal to be enjoyed with a good cigar or cheese such as gouda with caramelized rim to bring out the PX.</p>



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