



Soberano Solera

Region	La Mancha, Spain
Spirit	Brandy
Production	Small batch production
Alcohol	36%
Distillation	Soberano is produced using must from the Airen grape variety produced in La Mancha, in the center of Spain. The grape must is distilled using a continuous distillation system in modern steel columns. The Soberano holandas (the final distillates) are then aged in American oak barrels, that have previously contained sherry following the traditional Solera system. It spends approximately 1 year in barrels.
Tasting Notes	Dark amber with golden tones. Fragrant aromas with hints of wood mixed with dried fruits. On the mouth round and smooth with body, notes of vanilla and a pleasant palate. Perfect on its own, with ice or with a mixer.



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