



# SOBERANO 5 BRANDY



**Type:** Brandy Solera Reserva

**Variety:** 100 % Airén

**Ageing:**

Aged in the solera-criadera system for 5 years.

**Alcohol:** 36% vol.

**Total Sugars:** 18 g/L

**Dry Extract:** 18 g/L

**Non-alcoholic content:**

200 mg/100 ml a. abs.  
pure alcohol

**CONTACT:**

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*González Byass*  
Desde 1835  
Familia de Vino

## DISTILLATION:

Our Brandy Soberano 5 is made from holandas obtained by the distillation of wines. Using the Airén grape variety grown in the La Mancha region located in central Spain. These wines are distilled in modern copper and steel column stills at the González Byass distillery in Tomelloso (Ciudad Real). During distillation the Master Distiller selects the central part or the heart of the spirits known as holandas which is the best quality “aguardiente”. These holandas are characterized by being very aromatic, with fruity, floral and spicy notes. They are immediately sent to the González Byass wineries in Jerez, Andalusia, where they will be aged or matured.

## AGEING

Soberano’s holandas are aged in American oak casks with a capacity of 600 litres that have previously contained Sherry wine for at least three years. Maturation is carried out in the traditional solera-criadera system for at least 5 year, thus obtaining our Brandy Solera Reserva Soberano 5’s distinctive colour, aroma, fragrance and pleasant taste.

## MASTER DISTILLER’S COMMENTS

Due to its exceptional ageing in Sherry casks previously containing Fino wines, our Brandy Soberano 5 is really special. Dark golden in colour with mahogany notes and amber highlights. Fine wood, nut and toffee aromas on the nose. Soft and velvety on the palate, with sweet and balsamic notes and a long vinous finish due to its ageing in casks that previously contained Sherry wine.

