



DON PEDRO

Pedro Domecq is a household name in Mexico. The Domecq company was founded in Jerez, Spain 1822 by Pedro Domecq Lembeye to produce high quality sherries and later, brandies. In 1941 the company expanded into Latin America setting up brandy distilleries and soleras in Mexico and South America, and later launching Presidente in 1956 and Don Pedro in 1961. In 2017 the production plant in Mexico and the Presidente and Don Pedro brands were purchased by Spain's González Byass.

PRODUCTION

Don Pedro brandy is produced from a blend of the best grapes from the Hermosillo region of Mexico. Following distillation, the spirit is aged for a minimum of 24 months in American oak barrels. The spirits chosen for Don Pedro are selected for their oak and vanilla flavor characteristics.

TASTING NOTE

Don Pedro is dark amber in color with golden and red flashes. On the nose intense aromas of oak and dried fruits with subtle notes of caramel. On the palate slightly sweet with a good balance between oak, honey and dried fruits. Shows medium to long length.

SERVING

Perfect as a mixed drink with cola or soda.

Denomination: Brandy

Type: Reserva Especial

Ageing: 24 months in American oak

Alcohol: 40% vol.

Residual sugars: 7g/l

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