



ESTD  1835

LEPANTO

FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS - 1835

LEPANTO PX



González Byass

González Byass was founded in Jerez in 1835 by Manuel María González, who decided to dedicate himself to the production and marketing of Sherry wines and spirits at the young age of 23. In 1844, the first cask of Tío Pepe was exported to London, named in honour of the founder's uncle, José Ángel. Later, in 1855, the company's distributor in the United Kingdom, Robert Blake Byass, became a partner, thus strengthening ties with the UK, the leading market for Sherry wines. Today, the company is controlled by the González family, now in its sixth generation. Since the mid - 19th century, González Byass has played a significant role in the fascinating history of Brandy de Jerez. Its history is closely linked to that of the wines of the Jerez region. The first stills were built by González Byass in 1844. Since then, the company has continued to acquire new stills.

Lepanto, a luxurious Brandy, is the only Brandy de Jerez produced entirely in Jerez. A unique spirit that descends directly from Sherry wine, achieving unparalleled quality thanks to its meticulous production process. Lepanto has a unique character and proves to be the finest Brandy de Jerez.

Distillation

The production of Lepanto begins with the meticulous selection of the grapes; only the finest must from Palomino grapes grown in Jerez is used. The resulting must is distilled using a double distillation process. This process takes place in two Charentais - type stills located in the Los Arcos winery in Jerez. These stills date from 1960 and are from Cognac. Each one has a capacity of 25 hectolitres.

Only the central part of the still, known as 'the heart', will be used, which has an alcohol content of between 65 and 72% Vol. This liquor, called 'holanda', will be aged in casks to produce Brandy de Jerez.

Ageing

Lepanto 'holandas' are aged in American oak casks for a minimum of 15 years, following the traditional Soleras and Criaderas system, the same ageing system used for sherry wines.

This Brandy is aged for 12 years in casks that previously contained Tío Pepe, and another three years in casks that contained Noé, the 30- year-old Pedro Ximenez from Gonzalez Byass.

Tasting Notes

Dark amber color with mahogany tones. Immensely rich in aromas of raisins and figs, reminiscent of Pedro Ximenez, and oak notes from aging in casks. On the palate, it is smooth and elegant.

It should be served in a brandy glass, neat or with ice.

Technical Information

Type: Solera Gran Reserva

Varieties: 100% Palomino

Alcohol: 36%

Ageing: 15 years following the traditional Solera system.

Non-alcoholic coefficient: more than 300 mg/ 100 mg a.abs

Sugars: 22 g/l

Dry Extracts: 2.6

Additional Information

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