

TIO PEPE
CHALLENGE



PORTFOLIO
Italy



TIO PEPE
CHALLENGE

*"Sherry Cask Edition by
González Byass"*

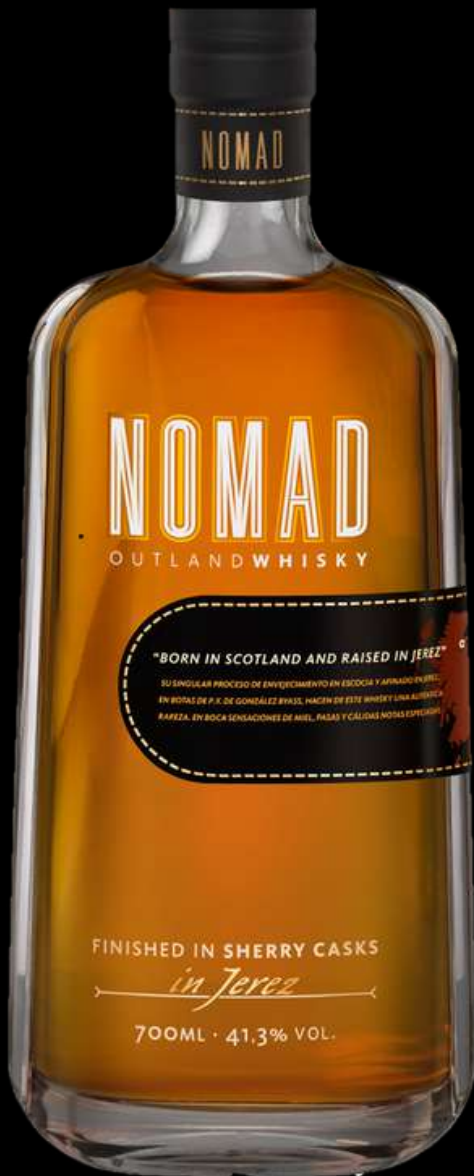
Besides the diverse and versatile GB Sherry wine portfolio, on this edition the challenge is ON for Nomad Outland Whisky, The London N°1 Sherry Cask., Lepanto, Soberano and Vermouth La Copa



NOMAD

OUTLANDWHISKY

NOMAD Whisky



- Blended whisky
- Born in Scotland, finished in Jerez
- High concentration of Malt whisky
- **Double Cask:** 6 years in bourbon casks and finished in very old PX casks in Jerez.

NOMAD

OUTLAND WHISKY

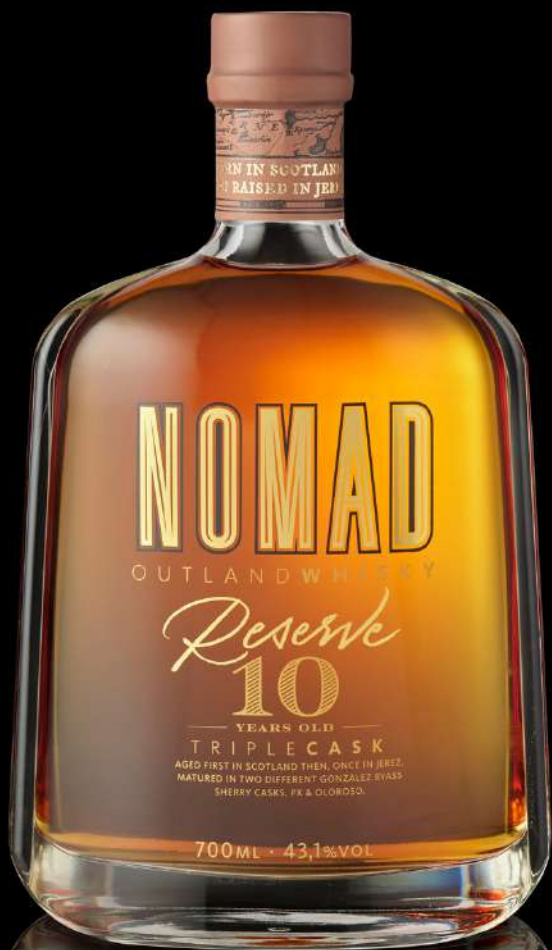


NOMAD Single Malt

- Single malt Whisky
- Born in Ireland, finished in Jerez
- 4 year old
- Oloroso cask finish

NOMAD

OUTLAND WHISKY



NOMAD Reserva

- Blended Whisky
- Born in Scotland, finished in Jerez
- 10 year old
- triple cask
- Oloroso, PX, Old rare Oloroso casks



THE LONDON N°1

THE LONDON N1 SHERRY CASK

- Obtained by the distillation in copper stills of a maceration of its high quality 12 botanicals in alcohol of grain.
- Resting process of 3 months in sherry casks that have previously contained Tío Pepe.





LEPANTO

Solera Gran Reserva



- Traditional Solera and Criaderas system
- Aged in barrels previously used for Tio Pepe wine.
- Solera Gran Reserva 12 years



LEPANTO

Gran Reserva OV



- Traditional Solera and Criaderas system
- Aged in barrels previously used for Tio Pepe wine.
- Finished in old rare Oloroso cask
- Solera Gran Reserva 15 years



LEPANTO

Gran Reserva PX



- Traditional Solera and Criaderas system
- Aged in barrels previously used for Tio Pepe wine.
- Finished in old rare PX cask
- Solera Gran Reserva 15 years

ESTD



1835

SOBERANO

• ESPAÑA •

BRANDY

SOBERANO:

- Average of 5 years in American oak, following the traditional solera system.
- Oak, caramel, vanilla, dried fruits
- Perfect for cocktail recipe base





VERMOUTH

LA COPA GONZÁLEZ BYASS



LA COPA RED VERMOUTH

- Spanish Vermouth based on Cream Sherry
- La Copa is produced from Oloroso and Pedro Ximenez
- 5 botanicals:
Wormwood, orange, lemon, Cinnamon and cloves

TIO PEPE

TIO PEPE FINO

- Fino sherry
- 4 years
- Biological ageing
- Dry, yeasty, almonds, citrus, green apple and chamomile notes
- Perfect for flavour extraction techniques such as infusions and milkpunches





VIÑA AB Amontillado

- Amontillado
- 12 years
- Biological & Oxidative ageing
- Dry, reminders of yeast, salty hazelnut, hints of oak, dried fruits.
- Works well with tropical and earthy ingredients





ALFONSO Oloroso

- Oloroso
- 8 years
- Oxidative ageing
- Dried Fruits, American Oak, vanilla, orange peel, toffee
- Works well with brown spirits such as whisky, brandy, dark rum and typical autumn and winter fruits and herbs.





LEONOR

- Palo Cortado
- 12 years
- Oxidative ageing
- Dried Fruits, American Oak, vanilla, bitter orange, sichuan pepper and spices
- Works well with brown spirits such as whisky, brandy, dark rum and typical autumn and winter fruits and herbs.





Cristina

- Medium sherry
- Blend of 90% Oloroso & 10% PX
- 8 years
- Oxidative ageing
- Dried Fruits, raisins, sultanas, toffee, quince jelly
- Works well with brown spirits such as whisky, brandy, dark rum and typical autumn and winter fruits and herbs.





Solera 1847

- Cream sherry
- Blend of 75% Oloroso & 25% PX
- 8 years
- Oxidative ageing

- Raisins, dark plums, dried fruits, oak, toffee, Cacao

- Excellent to add natural sweetness in cocktail recipes





Nectar

- Pedro Ximenez sherry
- 100% PX
- 8 years
- Oxidative ageing

- Raisins, figs, dark plums, cacao, tobacco and leather

- Excellent to add natural sweetness in cocktail recipes



DEL DUQUE

Jerez
AMONTILLADO

VORS
VERY OLD RARE SHERRY



Wine

Amontillado

Denomination
of Origin

DO Jerez-Xérès-Sherry

Grape Variety

100% Palomino

Ageing

30 years following
the traditional Solera system

Alcohol

21.5% vol

PH

3.5

Total acidity

4.7 g/l (tartaric acid)

Volatile acidity

0.8 g/l (acetic acid)

Total sugars

5 g/l

TASTING NOTE

Del Duque presents a dark golden colour with pungent aromas that remind of its ageing under yeast. Hints of dried fruits and mature wood due to its long ageing in barrel. On the palate dry and vigorous with a very long aftertaste, aromatic and well structured. More than 30 years in oak give this very old Amontillado immense concentration and complexity. Ideal with mature cheeses and parmesan. Serve at room temperature.

APOSTOLES

Jerez elaborado con
PALO CORTADO & PEDRO XIMÉNEZ

Medium

VORS

VERY OLD RARE SHERRY



Wine
Medium

**Denomination
of Origin**

DO Jerez-Xérès-Sherry

Grape Varieties

87% Palomino, 13% Pedro Ximénez

Ageing

30 years following
the traditional Solera system

Alcohol

20% vol

PH

3.5

Total acidity

6.2 g/l (tartaric acid)

Volatile acidity

0.8 g/l (acetic acid)

Total sugars

50 g/l

TASTING NOTE

Dark amber in colour with aromas of concentrated fruits. A complex wine, smooth and intense with notes of caramel and mature wood with a smooth and long finish. More than 30 years of ageing lend this very old Palo Cortado a spectacular concentration.

Perfect with foie gras, pates, cheeses and red meats.

Serve between 10° and 12°C.

MATUSALEM

Jerez elaborado con
OLOROSO & PEDRO XIMÉNEZ

Cream.

VORS

VERY OLD RARE SHERRY



Wine

Cream

**Denomination
of Origin**

DO Jerez-Xérès-Sherry

Grape Varieties

75% Palomino, 25% Pedro Ximenez

Ageing

30 years following
the traditional Solera system

Alcohol

20.5% vol

PH

3.4

Total acidity

6 g/l (tartaric acid)

Volatile acidity

0.8 g/l (acetic acid)

Total sugars

130 g/l

TASTING NOTE

After 30 years of ageing in barrel this extraordinary very old Sweet Oloroso has acquired an intense mahogany colour with profound aromas of dried fruits, dates, raisins, spices and mature wood. On the palate smooth and sweet with a long and velvety finish. Elegant, complex and concentrated on the palate.

Ideal with fruit pudding, mature cheeses or sponge cake.
Serve between 10° and 12°C.

MATUSALEM

Jerez elaborado con
OLOROSO & PEDRO XIMÉNEZ

Cream.

VORS

VERY OLD RARE SHERRY

Wine

Pedro Ximenez

Denomination
of Origin

DO Jerez-Xérès-Sherry

Grape Variety

100% Pedro Ximenez

Ageing

Average 30 years in American
oak casks following
the traditional Solera system.

Alcohol

15.5% vol

PH

5.3

Total acidity

5.3 g/l (tartaric acid)

Volatile acidity

0.9 g/l (acetic acid)

Residual sugars

more than 400 g/l



WINEMAKER'S NOTES

As a result of the soleo process Noé shows an intense ebony colour, nearly opaque with dense legs due to the sugar content. On the nose aromas of mature fruit such as figs, coffee and spice. On the palate sweet and silky with a surprising freshness.

Fino UNA PALMA

Macharnudo and Carrascal are very present in this Fino, which is intense, richly flavoured and salty. Six years ageing is a solera comprising 139 butts, of which we Selected three: nº 9, nº 7 and nº 10, now ageing in the stillness of the Tío Pepe Gran Bodega.



TASTING NOTE

Pale golden coloured, fresh on the nose, with citrus and floral notes. Sharp and intense with distinct hints of “flor” yeast and nuts. Very dry on the palate, long, persistent, and flavoursome. The intensity of the biological ageing lends this wine the features that are typical of a textbook Fino.

Fino Una Palma

(Butts nº 9, nº 7 and nº 10)

True alcohol: 15,55 %vol

Acetaldehyde: 320 mg/L

Total sugars: 1,4 g/L

Volatile acidity: 0,24 g/L

Total acidity: 4,49 g/L

PH: 3,25

Glycerine: 0,20 g/L

TIO PEPE

Fino DOS PALMAS

A sublime Fino aged for a long time, displaying a perfect balance between soil and flor. Butts nº 2 and nº 4 were chosen from the 148 that comprise this solera, which ages on the second floor of the Tío Pepe Gran Bodega.



TASTING NOTE

Old and measured, deep golden with distinct olive-ish glints. Intense on the nose, with prominent sharp aromas of acetaldehyde and subtle notes of faded flowers. Powerful on the palate, long, structured, brimming with flavour and salty.

Fino Dos Palmas (Butts nº 2 & nº 4)

True alcohol: 15,90 %vol
Acetaldehyde: 429 mg/L
Total sugars: 1,3 g/L
Volatile acidity: 0,18 g/L
Total acidity: 4,56 g/L
PH: 3,18
Glycerine: 0,20 g/L

TIO PEPE

Fino TRES PALMAS

Fino Amontillado. Biological ageing on the edge between life and death. Aged for 10 years in oak butts in contact with the flor, lending it a unique character. A single butt, nº 4 was selected from the 149 in this historic solera at Bodega "la Constancia".



TASTING NOTE

Tío Pepe to the limit! Intense old gold color with copper sparkles. Captivating nose, the aromas of organic aging subtly intertwine with the incipient woody and oxidative notes. In the mouth, the chalk and salt tell us about its origin, the albariza. Unctuous, creamy finish, its heads soften the palate, making it eternal and persistent. The limit between life and death, the agony of the flower.

Fino Tres Palmas (Butt nº 4)

True alcohol: 16,15 %vol
Acetaldehyde: 423 mg/L
Total sugars: 1,4 g/L
Volatile acidity: 0,21 g/L
Total acidity: 4,73 g/L
PH: 3,14
Glycerine: 0,30 g/L

TIO PEPE

Fino CUATRO PALMAS

A "vino de pañuelo", a scent of Jerez that time and the winery have moulded to perfection in this Very Old Amontillado. A single butt, nº 3 ageing at La Constanca in the Museum Solera.



TASTING NOTE

Dark auburn with orangey glints and a silvery rim typical of very old amontillados. Powerful on the nose, striking, fine and elegant. Distinctly salty on the palate, courtesy of concentration and the passage of time. A wine that speaks of its origins and tells a fascinating story of how a wine can change and transform into a work of art. An ode to Tío Pepe!!

Fino Cuatro Palmas (Butt nº 3)

True alcohol: 21,45 %vol
Acetaldehyde: 118 mg/L
Total sugars: 5,55 g/L
Volatile acidity: 0,86 g/L
Total acidity: 8,17 g/L
PH: 2,95
Glycerine: 4,60 g/L