

TIO PEPE  
CHALLENGE



*Sherry Cask*  
Edition

PORTFOLIO  
The Netherlands



TIO PEPE  
CHALLENGE

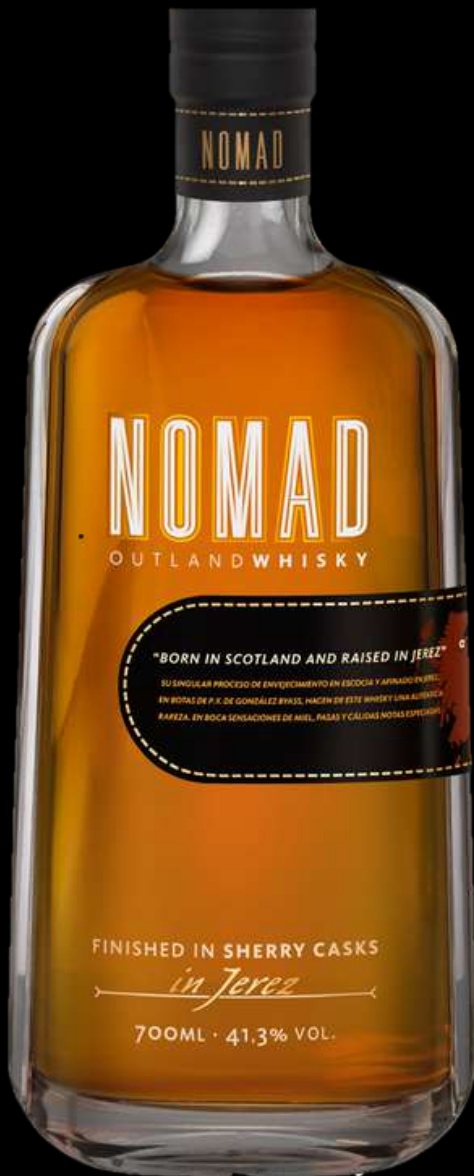
*"Sherry Cask Edition by  
González Byass"*

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 (see below what is available in your country)



# NOMAD

OUTLAND WHISKY



## 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.



# 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.





## 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.





## 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.



NOË

Jerez

PEDRO XIMÉNEZ

·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.



NOË

Jerez

PEDRO XIMÉNEZ

·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.

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5.3

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5.3 g/l (tartaric acid)

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0.9 g/l (acetic acid)

Residual sugars

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## 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.