

TIO PEPE
CHALLENGE



Sherry Cask
Edition

PORTFOLIO
Finland



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





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.



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



ESTD



1835

SOBERANO

• ESPAÑA •

BRANDY

SOBERANO 12

- Average of 12 years in American oak, following the traditional solera system.
- Oak, caramel, vanilla, dried fruits
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- Perfect for cocktail recipe base



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



TIO PEPE

TIO PEPE EN RAMA

- Fino sherry
- 4 years
- Biological ageing
- Dry, yeasty, saline almonds, citrus, green apple and chamomile notes
- Not filtered , not clarified
- Perfect for flavour extraction techniques such as infusions and milkpunches





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.

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.