





### "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°I Sherry Cask., Lepanto, Soberano and Vermouth La Copa







### THE LONDON N1 SHERRY CASK

- Obtained by thedistillation 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.





#### BRANDY

### SOBERANO:

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





#### BRANDY

### SOBERANO 12

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



# TIOPEPE

### 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



# TIOPEPE

### 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 autunm 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 autunm 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 autunm 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



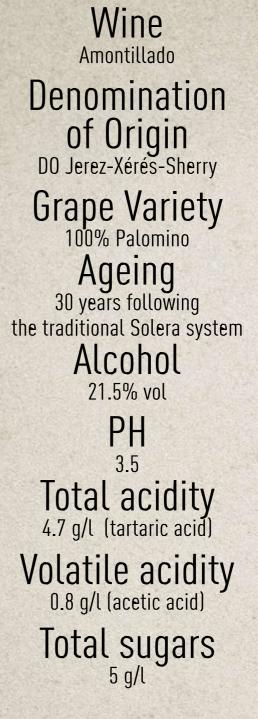


VURS VURS

VORS

DEL DUOUE

NDUS vini



### 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.

#### POSTOLE

Jerez elaborado con Pálo Cortado & Pedro <u>Ximénez</u>

VORS -

VORS

APOSTOLES Jorez etaborado con Polo Cortado 5 Dedro Ximienez Medium

ERY OLD RARE SHERRY

of Origin DO Jerez-Xérés-Sherry Grape Varieties 87% Palomino, 13% Pedro Ximénez Ageing 30 years following the traditional Solera system Alcohol 20% vol

Wine

Medium

Denomination

PH 3.5 Total acidity 6.2 g/l (tartaric acid) Volatile acidity 0.8 g/l (acetic acid)

Total sugars

### 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.

IUNDUS vini



Cream. • VORS • very old rare sherry

.VORS.



NDUS vini

### Wine Cream

Denomination of Origin DO Jerez-Xérés-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

## 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.



VERY OLD RARE SHERRY

VORS



IUNDUS vini

Wine Pedro Ximenez Denomination of Origin D0 Jerez-Xérés-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.