

TIO PEPE
CHALLENGE



Sherry Cask
Edition

PORTFOLIO
Slovakia



TIO PEPE
CHALLENGE

*"Sherry Cask Edition by
González Byass"*

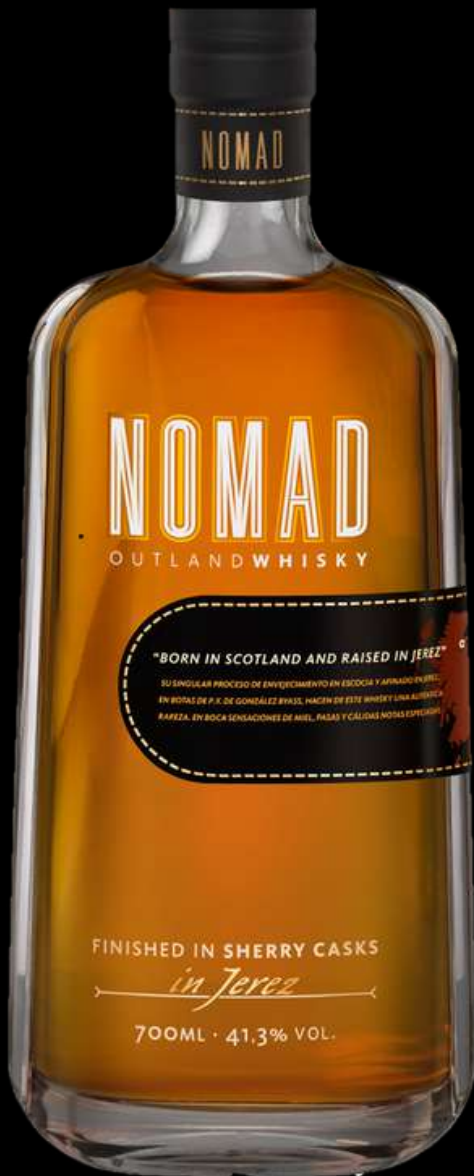
Besides the diverse and versatile GB Sherry wine portfolio, on this edition the challenge is ON for Nomad Outland Whisky, The London N°1 Sherry Cask., Lepanto, Soberano and Vermouth La Copa



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

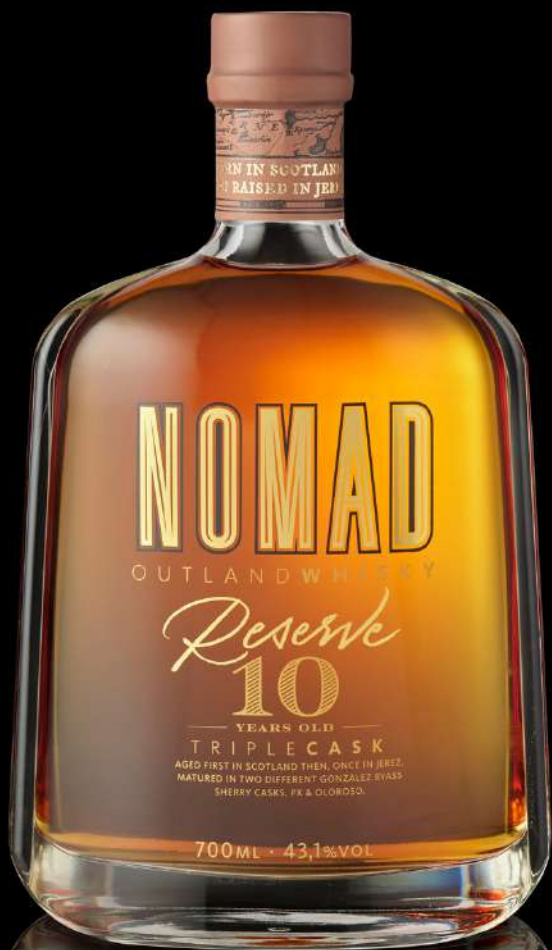


NOMAD Single Malt

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

NOMAD

OUTLANDWHISKY



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 O.V



- 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



ESTD



1835

SOBERANO

• ESPAÑA •

BRANDY

SOBERANO 12

- Average of 12 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



VERMOUTH
LA COPA
GONZÁLEZ BYASS



LA COPA
RESERVA
RED VERMOUTH

- Spanish Vermouth based on Cream Sherry
- La Copa is produced from Oloroso and Pedro Ximene.
- This premium Vermouth ages additionally for 12 months in American oak casks that previously contained Oloroso.
- 6 botanicals:
Wormwood, orange, lemon, Cinnamon, cloves and Chinchona plant



VERMOUTH
LA COPA
GONZÁLEZ BYASS

LA COPA

WHITE VERMOUTH

- Sweet Spanish vermouth with fino sherry base
- The white Vermouth is a delicious combination of dry Fino Sherry with a salty character and a selection of classic botanicals.



LA COPA
VERMOUTH



VERMOUTH
LA COPA
GONZÁLEZ BYASS

LA COPA

EXTRA DRY VERMOUTH

- Dry spanish vermouth with fino sherry base
- A Fino de Jerez wine base with a markedly dry character and saline finish, with citrus fruit macerations and a selection of botanicals including savory, cloves and cinnamon.



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





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.





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

