



PORTFOLIO Switzerland



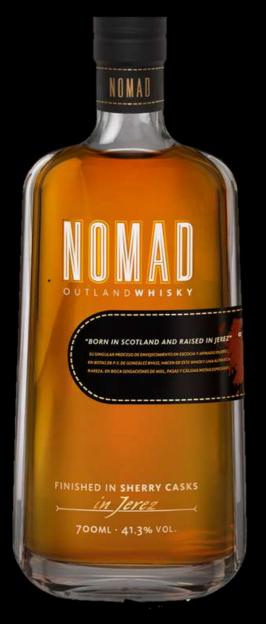
### "Sherry Cask Edition by González Byass"

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 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.

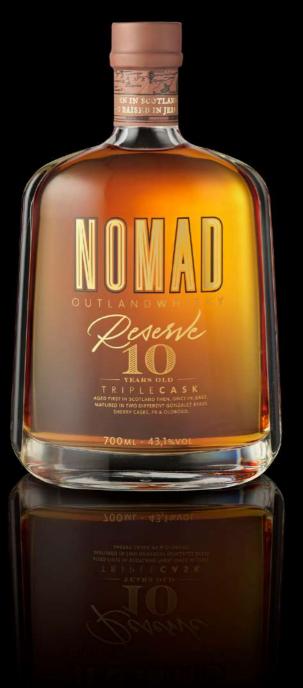




#### NOMAD Single Malt

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





#### NOMAD Reserva

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



# 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 PX

- LEPANTO

  BRANDY DE JEREZ

  FONZALEZ BYNS

  Schim Grand

  Sch
- 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





# 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



# 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.





#### 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 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.





#### 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





Wine **Amontillado** 

Denomination of Origin DO Jerez-Xérés-Sherry

Grape Variety
100% Palomino

Ageing
30 years following
the traditional Solera system

Alcohol

21.5% vol

PH

Total acidity
4.7 g/l (tartaric acid)

Volatile acidity
0.8 g/l (acetic acid)

Total sugars

## 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.



Wine Medium

Denomination of Origin DO Jerez-Xérés-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

# 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.



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

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

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



Wine Pedro Ximenez

Denomination of Origin DO 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.

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

# WINFMAKER'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.