



GONZÁLEZ BYASS LEPANTO SOLERA GRAN RESERVA BRANDY DE JEREZ

SKU: BRLEP

As with all Brandy de Jerez, Lepanto is made entirely in Jerez, using 100% Palomino Fino grapes, fermented and double-distilled in Charentais pot stills. The heart of the distillation yields a Holanda spirit. This then matures in a manner that mirrors the ageing of Sherry following the traditional solera system found in the region. Lepanto first ages for nine years in casks previously used for maturing Gonzalez Byass' famous Tio Pepe Fino, and then for a further three years in casks previously used for the maturation of legendary, Oloroso-based, sweet, VORS Cream Sherry, Matusalem. This 12-year average ageing qualifies the brandy as a Solera Gran Reserva.

