





LEPANTO

SOLERA GRAN RESERVA

DISTILLATION

Lepanto is a unique product as it is the only Brandy de Jerez produced 100% in Jerez from the Palomino variety. Only the best Palomino musts are used for the production of Lepanto, the most oyema, the first must taken from the pneumatic Wilmes presses. This must is then distilled following a double distillation process carried out in two Charentais pot stills housed in Los Arcos cellar in González Byass in Jerez, being the only brandy to be distilled in Jerez. Our skilled master distiller Luis Trillo selects the central part or heart of the alcohol spirit produced, discarding the heads and tails. This part gives the purest and best quality and is known as Holanda. The Palomino variety gives very fragrant alcohol spirit with a fruity and vinous character. Aromas such as pear, pineapple and banana stand out due to the careful alcoholic fermentation of the Palomino wines.

AGEING

This Lepanto Holanda is aged in 600 litre American oak casks previously used for the ageing of sherry following the traditional Solera system unique to Jerez. In the case of Lepanto the alcohol spirit is aged for nine years in casks previously used for the ageing of Tio Pepe and then for a further three years in casks previously used for the ageing of sweet 30 year old Oloroso Matusalem. Therefore the brandy is aged for an average of 12 years making it a Solera Gran Reserva.

MASTER BLENDER'S NOTES

As a result of the high quality must used for Lepanto and the careful distillation process this brandy is extremely delicate and elegant. It shows a bright topaz colour with orange and golden tones. On the nose delicate aromas of caramel and vanilla, toasted notes and hints of wine due to the time spent in cask. On the palate dry and delicate with touches of toasted almonds from the Tio Pepe casks and raisins from the Matusalem casks.

SERVING

This is a brandy to be meditated in a brandy glass. Ideal to be enjoyed with a good cigar or blue cheese such as Stilton.

Type: Solera Gran Reserva
Denomination of Origin: Brandy de Jerez
Grape Variety: 100% Palomino Fino
Ageing: Average 12 years in American oak casks following the traditional Solera system
Alcohol: 40 % vol
No Alcohol Coefficient: minimum 300mg/100ml a.abs
Dry Extracts: 21.5
Residual Sugars: 19

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