

LEPANTO SOLERA GRAN RESERVA BRANDY

Features

Lepanto brandies are all distilled and aged in Jerez (many of them are only aged there). This is distilled using Palomino grapes and are aged in a solera system that formerly held Tio Pepe fino sherry with an average age of 9 years. The brandy is then further aged an additional 3 years in ex-Matusalem Oloroso sherry casks.



Producer

Gonzalez Byass

Category

Spirits

Grapes

100 % Palomino

Country / Region

Spain, Andalousie

Size

750ml

Degree of alcohol

40%

Serving temperature

19° C

Available in these provinces

- Quebec