

CHINCHÓN ANISE-BASED LIQUEUR

A Wonder from Spain. Sweet or Dry

Chinchón de la Alcohólera is produced using the traditional process of the Chinchón region of Spain. Chinchón anisette is produced using time-honored craftsmanship dating back to the 17th century, and with only the most natural ingredients of extremely high quality.

PALABRA CHINCHÓN

- 1 oz Old Raj Gin Red Label
 - 1 oz Luxardo Maraschino Liqueur
 - 1 oz Chinchón Sweet Anis
 - 1 oz fresh lime juice
- Shake with ice and double strain into a cocktail glass.



LA MUY NOBLE Y MUY LEAL
'The Most Noble and Most Loyal'

CHINCHÓN SWEET

Clean, intense and frank aroma and taste of distilled anisette. Sweet and warm on the palate. 35% alc/vol.

CHINCHÓN DRY

Clean, intense and rich aroma and taste. No sugar. 43% alc/vol.



Spirit of España. Star of Jerez

Gonzalez Byass was founded in 1835, in the town of Jerez, Andalucia, in southern Spain. Still in the hands of the founding family—now in its 5th generation, it has always based its business policy on one principle: pursuing excellence in providing the highest quality spirits, a passion handed down from the company's founder, Manuel M. Gonzalez, who was known for the supreme excellence of his wines.

There is only one way to characterize From the proactive management of the vineyards, to ardent quality control in all stages of production, Gonzalez Byass delivers a comprehensive range of spirits from Spain, each sure to please even the most sophisticated spirits consumer.



Gonzalez Byass

The vineyards of Gonzalez Byass in Spain



Gonzalez Byass has received international acclaim as a Jerez sherry and brandy producer. Their business policy is based on one principle: the passion of its founder, Manuel M. Gonzalez, to produce the most excellent wines. With over 175 years of history, the company is proud of the quality and the variety of its products, led by its hallmark Lepanto, an award-winning premium brandy.

10360 Sorrento Valley Rd.
Suite E
San Diego, CA 92121



p. 858.458.9172
f. 858.458.9177
anchordistilling.com

LEPANTO PREMIUM BRANDY



LEPANTO BRANDY DE JEREZ

*2011 Ultimate Spirits Challenge
90 points-Excellent, Highly Recommended*

Topaz in color with golden reflections. Dry and delicate on the palate, with a wide array of flavors including caramel, vanilla, dried almonds and raisins.

*Silver Medal 2011
WSWA Spirits Tasting Competition*

*** HIGHLY RECOMMENDED ***
BEVERAGE TESTING INSTITUTE

"Amber hue. Smoky, vanilla, nut, oily leather, and hot pepper marinade aromas lead to a slightly tannic, salty medium-bodied palate of marinating spice, nuts, cola, and dry caramel notes. Finishes with a woody, somewhat hot, rancio note. Reminiscent of a very dry añejo rum."

LEPANTO OV GRAN RESERVA

*Spirit Journal Best 5-star Spirits 2009
Silver Medal 2008*

International Wine & Spirit Competition

Lepanto OV spends its first 12 years ageing in oak casks previously used for Tio Pepe™ Fino Sherry, followed by 3 years in casks previously used for ageing old Oloroso sherry. Amber in color with dark coppery shades. The nose offers clean aromas of hazelnuts, spices and noble woods. Intense and complex on the palate.

*Bronze Medal 2009
SAN FRANCISCO WORLD SPIRITS COMPETITION*

LEPANTO PX GRAN RESERVA

*"Best in Class" 90-100 points
Gold Medal 2008*

International Wine & Spirit Competition

Lepanto PX spends its first 12 years ageing in oak casks previously used for Tio Pepe™ Fino Sherry, followed by 3 years in casks previously used for ageing sweet Pedro Ximenez. Dark amber in color with mahogany shades. It has beautiful rich aromas of raisins, figs and oak wood. Soft and elegant on the palate.

LEPANTO is named to commemorate the 16th century naval battle where Spain defeated the Ottoman fleet. Lepanto is victorious as well in the battle of premium brandies. The refined taste and rich character of Lepanto selections match the rich and colorful history of their Spanish homeland.

Founded in 1835 by Manuel Maria González Angel, this firm has steadily grown in importance and prestige for over 150 years, producing some of Spain's finest sherries and brandies.

The Solera of Lepanto Brandy de Jerez was established in 1896. Today, Lepanto is the only existing Solera Gran Reserva produced from Palomino grapes in three different styles—Lepanto, Lepanto OV and Lepanto PX—all aged for a minimum of fifteen years in the Solera system.

Lepanto Blending and Ageing: Lepanto is produced from Palomino grapes grown in the Gonzalez Byass vineyards located in the best areas of Jerez. Grapes are picked early to obtain high acidity and an alcoholic level between 10-12%vol. The wines are distilled in two 25 hectolitre alembic pot stills of the Charentais type. The spirit is twice distilled, a process that lasts 10 hours, requiring constant attention and great expertise to ensure that the "holandas" acquire the perfect characteristics and quality required for Lepanto. Lepanto's quality is best appreciated when served in a balloon brandy glass at room temperature. Satisfyingly complex and dry, it is ideal at the end of a good meal or whenever the occasion calls for the unhurried enjoyment of a first class drink. 40% alc/vol.



SOBERANO BRANDY DE JEREZ

Distillation: Soberano is produced from Airen grapes grown in the La Mancha region of Spain. Once picked, the Airen grapes are pressed in Gonzalez Byass' distillery and the best musts are chosen for fermentation. The musts are distilled in column stills where the skilled master distiller selects the central part or "heart" of the "holanda", discarding the "heads" and "tails".
Blending and Ageing: The selected "holandas" are then aged at the Gonzalez Byass bodega in Jerez. Here younger brandy is carefully blended with an older brandy in each successive Criadera, so that it gradually assumes the characteristics of the oldest and best brandy possible. Perfect on its own, on ice or with a range of mixers. 40% alc/vol.

SOBERANO BRANDY

Amber in color with golden reflections. A fragrant bouquet, with touches of oak mixed with nuts. Its flavor is rounded and smooth. The brandy is full-bodied with notes of vanilla; extremely pleasing on the palate.

SOBERANO 5 BRANDY

Silver Medal 2008

International Wine & Spirit Competition

Soberano 5 features in its name the number of "criaderas" or cask ageing stages through which it passes along its maturing process, 5 in total. The barrels used are never new: they all must have previously held Jerez wine, which determines the final flavor and character of the brandy.

RECOMMENDED * SPIRIT JOURNAL 2008

A smooth and mellow Brandy de Jerez with sweet aromas of caramel and spice and a delicious vanilla finish.

SOBERANO 8 BRANDY

*"Best in Class" 90-100 points
Gold Medal 2008*

International Wine & Spirit Competition

As with all aged Soberano brandy, the Soberano 8 matures in barrels previously containing Jerez wine. Aged for 8 years, the hue is old gold with mahogany highlights. The nose is fine, spicy and very clean, with a suggestion of nuts and cinnamon. Full and sweet on the palate, with underlying hints of aniseed and a long and persistent flavor.

RECOMMENDED SPIRIT JOURNAL 2008