



Lepanto Brandy de Jerez

Spirit of España — Star of Jerez



Gonzalez Byass

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.

LEPANTO BRANDY SOLERA GRAN RESERVA

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.

Highly Recommended

“Reminiscent of a very dry añejo rum.”

Beverage Testing Institute

Silver Medal 2008

International Wine & Spirit Competition

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LEPANTO PREMIUM BRANDY

LEPANTO BRANDY DE JEREZ

Silver Medal 2008

International Wine & Spirit Competition

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.

*** 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. Interesting—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.

Bronze Medal 2009

SAN FRANCISCO WORLD SPIRITS COMPETITION

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.

