



SOBERANO BRANDY



Type: Solera

Denomination of Origin:
Brandy

Grape Variety:
100% Airen

Ageing: Average 1 year in
American oak casks following
the traditional Solera system.

Alcohol: 36 % vol.

No Alcohol Coefficient:
less than 170mg/100ml
a.abs

Dry Extracts: 10

Residual Sugars: 11 g/l.

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González Byass
Desde 1835
Familia de Vino

DISTILLATION

Soberano is produced following the careful distillation of must from the Airen grape variety produced in La Mancha in the centre of Spain. This must is distilled using a continuous distillation system in modern stainless steel columns in González Byass' distillery Alcomasa situated in La Mancha. The skilled master distiller selects the central part or heart of the alcohol spirit produced, discarding the heads and tails. This part gives the pure stand best quality and is known as Holanda. The Airen variety gives fragrant and aromatic Holandas where you can appreciate spiced notes with touches of green fruits, pineapple and banana. The Holanda is then sent to Jerez where the ageing takes place.

AGEING

This Holanda is aged in 600 litre American oak casks that have previously contained sherry. In the case of Soberano, Tio Pepe. Soberano spends minimum one year in cask following the traditional Solera system unique to Jerez.

MASTER DISTILLER'S NOTES

The influence of the sherry wine previously aged in the casks used for Soberano gives this brandy a unique aroma and taste. Soberano shows a dark amber colour with mahogany tones. On the nose fragrant aromas with hints of oak mixed with dried fruits which remind of the sherry. On the palate round and smooth with body, notes of vanilla and a pleasant finish.

SERVING

Soberano, with its luxurious vanilla and fruit notes, and sherry-like finish is a versatile product perfect in cocktails, with a mixer or on its own with ice.

