

## Fino La Cala, the new offering from González Byass and La Cala de Albert Adrià



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The innovation and creativity of La Cala de Albert Adrià have been matched to the experience and wisdom of González Byass to create Fino La Cala.

Intense and emotive sessions of tasting and selection among the butts of the bodega led by Antonio Flores, González Byass master blender and best fortified winemaker in the world and the team from La Cala de Albert Adrià, one of the most influential Spanish chefs of recent times, have resulted in Fino La Cala, a Sherry which really evokes the “aperitif” tradition, yet while it respects that tradition, there are splashes of creativity and above all passion.

While La Cala has a marked cosmopolitan character it also retains the essence of Sherry, being the fruit of the blending of Finos from the soleras of González Byass. From the vigorous stamp of the young “sobretablas” wines to the richness of the finished Fino with modern touches in search of the perfect aperitif Sherry.

Clean, bright and with an intense golden colour with glints of green, La Cala has a fine penetrating nose with clear notes of yeast, almonds, sea and dried seaweed. On the palate it is delightfully light and fresh with a full bitter saline finish, perfect to accompany the gastronomic fare of La Cala de Albert Adrià based on the fusion of aperitifs, tapas and preserves.

#### ABOUT GONZÁLEZ BYASS

González Byass is a family bodega founded in Jerez in 1835 and a major producer of wines and spirits. Such famous brands as Fino Tio Pepe, oenological jewels such as Noé or Apóstoles and the Brandy Solera Gran Reserva Lepanto have established the firm as a world leader. Tradition, research, sustainability and the search for maximum quality are the central philosophical pillars of the firm's work, helped by nearly two centuries of experience. Throughout recent decades González Byass has become a Family of Wine, incorporating bodegas from other emblematic areas which faithfully represent the diversity of Spanish winemaking. Among them are Bodegas Beronia (DOCa Rioja), Viñas del Vero (DO Somontano), Cavas Vilarnau (DO Cava), Finca Constanca (VT Castilla), Finca Moncloa (VT Cádiz), Beronia Verdejo (DO Rueda) and Pazos de Lusco (DO Rias Baixas). In 2016 the firm moved into the New World with the purchase of the family bodega Veramonte in Chile.

González Byass completes its range of products with Vermouth La Copa, Anís Chinchón, the Granpecher and Granpomier fruit liqueurs and high quality spirits such as Nomad Outland Whisky, Druide Vodka and the gins Mom and London No.1. They also distribute exclusively on the Spanish market the Nicaraguan rum Flor de Caña, Champagne Deutz and the exclusive single malt whiskies of Whyte and MacKay, the Dalmore and Isle of Jura.

#### ABOUT LA CALA DE ALBERT ADRIÀ

The sheer talent of the great chef Albert Adrià inspires him to constantly move ahead, innovating every day with new flavours and new sensations, creating new products which take him to the level of quality and excellence all lovers of gastronomy seek.

La Cala de Albert Adrià is a homage to aperitifs, our everyday vermouth but with the personal creativity and ingenuity of one of the icons of Spanish gastronomy, Albert Adrià. It is a fusion of aperitif, tapa, preserves and cuisine, an impeccable range of high quality product supported by well reputed preserve producers.