



## FINAL SIX BARTENDERS ANNOUNCED FOR THE TIO PEPE CHALLENGE 2018

**Chicago, IL, March 8, 2018** – The top six Sherry cocktail recipe entrants have been selected to compete at the 2018 U.S. Tío Pepe Challenge and they are: John Aquino from Coast Bar & Grill in Charleston, SC; Matthew Korzelius from The Roosevelt Room in Austin, TX; Jeremy Lake from Roseliné in Los Angeles, CA; Valentino Longo from Four Seasons Surfside in Miami, FL; Jared Sadoian from The Hawthorne in Boston, MA; and Benjamin Wood from Beatnik in Chicago, IL.

The six bartenders will compete at the Tío Pepe Challenge on Tuesday, March 20 at Leyenda in Brooklyn, NY. Julie Reiner and Ivy Mix of Leyenda will judge alongside Mixologist Zane Harris and González Byass Brand Ambassador Alvaro Plata.

This is the first time that the Tío Pepe Challenge has been open to U.S. bartenders to compete. The winner from the U.S. competition will go on to the International Final, held in Jerez, Spain, during the world famous Feria de Jerez in May. The top 14 bartenders from around the world, who have created the best Sherry cocktail recipes, will compete and battle it out live in front of a panel of renowned, international experts.

Due to the increased popularity behind the Sherry Revolution, pioneered by González Byass, one of the world's leading Sherry producers, the Tío Pepe Challenge allows aspiring Sherry experts to test their knowledge about this wonderful fortified wine. The Challenge is designed to inform, educate and instruct on crucial aspects of Sherry including the use of a venencia (the tool traditionally used to extract Sherry from the barrel), recognition of the diverse styles of Sherry wine and how to incorporate them into the mixing of a fine cocktail.

For more information, please contact: Rebekah Polster, Donna White Communications, [Rebekah@DonnaWhitePR.com](mailto:Rebekah@DonnaWhitePR.com).

### SHERRYSIDE

- 1 oz The London N°1
- 1 oz Tio Pepe
- 1 oz lemon juice
- ¾ oz honey
- 5 mint leaves
- 1 piece of ginger

**Method:** Shake and stir

**Glass:** Coupette

**Decoration:** Dry lemon wheel with 1 mint leave on top.



### **About González Byass**

González Byass is a family-owned, collection of wineries founded in 1835 which spans across Spain's most important wine producing regions. From its foundation the González family have been dedicated to making fine Sherries and brandies in Jerez, Spain, creating such well-known brands as Tío Pepe Fino Sherry and Lepanto Brandy de Jerez.

Today the fifth generation of the family are the custodians of these exceptional brands having built the company into a family of wineries which produces wine in some of Spain's most famous regions; Bodegas Beronia (Rioja and Rueda), Cavas Vilarnau (Barcelona), Finca Constancia (Vino de la Tierra de Castilla), Finca Moncloa (Vino de la Tierra de Cádiz), Viñas del Vero (Somontano) and Pazo de Lusco (Rías Baixas). In each of these regions the family strives to make the best possible quality wines respecting the local terroir and the environment.

At the same time the company has also expanded its interests further in the premium spirits business and has created pioneering brands such as The London No.1, MOM Gin, Druide Vodka and Nomad Outland Whisky.

González Byass is now one of Spain's most well-recognized brand owners world-wide. Their passion for quality wine production and respect for long-standing traditions -whilst at the same time innovating- have been the guiding principles that have led to the company's global success.

Learn more at [www.gonzalezbyass.com](http://www.gonzalezbyass.com).