



BRANDY TRADICION PLATINUM SGR

Average age: ± 50 years old
Alcohol Content: 38% alc/Vol

Tasting notes:

Aspect: Very dark mahogany with iodized nuances due to its age. Its natural color has been acquired over the years, in darkness and contact with the wood.

Nose: A complex aroma given its age with hints of old wood and nuts. Industrial, herbaceous, spicy (clove, nutmeg) and toasty notes of fine old woods, liqueur chocolates, dark roasted and pipe tobacco.

Palate: A very powerful taste, which denotes its age. It is semi-sweet, dry and bitter at the same time. It leaves an incomparable length in the mouth. It has a very round and powerful aftertaste of chocolates, spices and herbaceous memories.

Gastronomy:

It combines to perfection with bitter chocolates, cocoa beans and medium to strong Havana cigars. It can also harmonize with nuts.

Drinking Temperature: 16-18°

Storage: It should be kept in a cool, dark place, well covered in order to avoid evaporation.

Bottling capacity: Due to its scarcity, the maximum production to ensure its continuity per year is 500 bottles.

Presentation: In a blown glass decanter, hand-cut in the Real Fábrica de Cristal de La Granja (The Royal Glass Factory of La Granja) Fundación Centro Nacional del Vidrio (National Glass Centre Foundation) from a 17th mould adapted to a 70 cl capacity.