



BRANDY TRADICIÓN SOLERA GRAN RESERVA

Average age: 25yo
Alcohol content: 38% alc/vol

Tasting notes:

Aspect: Dark Mahogany with ruddy nuances and brilliant tone.

Nose: Spicy (clove, nutmeg), toasted aromas of fine old woods, with herbaceous, dark roasted reminiscences, of liqueur chocolates and pipe tobacco.

Palate: Light, elegant and powerful, with bitter notes due to its fine woods and a long dark roasted aftertaste.

Gastronomy: It is a good accompaniment to bitter chocolates, medium to strong Havana cigars and nuts. A surprising combination is with different cheeses, in particular those of the Gorgonzola, Idiazábal and Torta del Casar type.

Serving Temperature: In winter, its ideal serving temperature is from 16 to 18°. Both in summer and in winter it is very agreeable with ice.

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

Annual bottling capacity: 3,000 bottles/year

Presentation: 70 cl transparent bottle. Hand-numbered., hand labeled.