



## FINE ALEMBIC BRANDY

SOLERA RESERVA LOT 0120

### DISTILLING:

Distilled from American wines that are placed in our 1,000 liter copper alquitara from Hoga Stills of Spain. 75% of the wine is single distilled and 25% of the wine is double distilled resulting in a combined spirit of 70.5% ABV. This spirit is then brought to a barrel aging strength of 62.5% ABV before being placed into used oak barrels for a period of at least two years. To finish this brandy it spends another 4-6 months in Spanish Sherry casks before being lightly filtered and then brought to its final 40% ABV (80 proof) strength and bottled.

### TASTING NOTES

Our Fine Alembic Brandy shows colors of yellow straw gold and is vibrantly clear. Light apple and pear fruit with honeycomb and sandalwood spice on the nose. The profile is light on the palate showing bright flavors of honeyed toast and vanilla. The brandy finishes memorably with some lingering sweet smoke.

### SERVING SUGGESTIONS

Our Fine Alembic Brandy is wonderfully enjoyed neat in a snifter after dinner or with a cube or two and an orange peel in the afternoon. For social enjoyment these brandy cocktails deserve special consideration; Metropolitan, Side Car, Vieux Carre, Brandy Daisy, Between the Sheets, and Prescription Julep.