



FINE SPANISH BRANDY

SOLERA RESERVA LOT 0819

DISTILLING:

Distilled in Jerez del Frontera Spain from local wines placed in copper pot stills. 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 a classic solera system of Spanish Sherry casks for rotations of over three years before being imported to our distillery. To finish this brandy it spends another 4-6 months in Spanish Sherry casks in our cellar before being lightly filtered and then brought to its final 40% ABV (80 proof) strength and bottled.

TASTING NOTES

Our Fine Spanish Brandy shows the color of Baltic Amber. On the nose we get a hint of Medjool dates, toasted coconut with a touch of saddle leather. On the palate our brandy is mouth-filling in richness with flavors of honey, dates, dark caramel and nutmeg. As for the finish... we'll let you know tomorrow...

SERVING SUGGESTIONS

Our Fine Spanish 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.