BRANDY DE JEREZ SOLERA RESERVA



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S O L E R A R E S E R V A

AGING

Aged for *3 years* in a selection of American oak casks that have been aging *Amontillado*.

A M O N T I L L A D O P R O F I L E

Bright amber color with golden hints. Intense smooky woods, and nutty aromas. Dry and elegant on the palate, with a long spicy aftertaste.

TASTIG NOTES

Light amber in colour, with vanilla, toasted wood and orange marmalade aromas. Dry and smooth in the palate, round, with long and nutty finish.



Alcohol Density pH Acidity Sugar 40% 0.984 4 0.2 20