Fernando de Castilla Solera Gran Reserva Brandy, Brandy de Jerez (70cl) NV

ECF008NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Matured in oak vats used for the world-class sherries of Fernando de Castilla, this is top-quality Solera Gran Reserva brandy.

Production

Produced in the Jerez region of Andalusia, Spain. Pot still distillates are aged in barrels that have previously contained only old oloroso sherries and the ageing process is done using the traditional system of soleras and criaderas. The Solera Gran Reserva has been aged for 12 years - 3 years in Limousin casks and 9 years in sherry casks.

Tasting note

Fernando de Castilla Solera Gran Reserva is a superior quality Spanish Brandy made using only the traditional method. It was matured in oak vats previously used for the world famous sherries of Jerez. It has a golden/mahogany colour and the nose is clean, elegant and complex with a hint of oak. The palate is soft, fruity and elegant with a broad range of flavours. Well matured with a long finish.

Food Match

Enjoy at the end of a meal.

ABV:
38.00%

Case/Bottle Size:
3x 70cl

Closure:
Cork

Wine Type:
Fortified

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Airen 100%

Suitable for:
Vegan

Bottle Barcode:
8423360010021