Brandy Solera Gran Reserva, Fernando de Castilla

Jerez, Spain



Product code	ON2BRAN6
Grapes	Palomino
Country	SPAIN
ABV%	40
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla
Vintage	NV

Vegan Vegetarian

Producer

Jan Pettersen, right, is master of production and ageing of fine, unblended, untreated sherries. Made from the finest wines, these range from the pale, light and elegant Finos to the unique Antique sherries and have received numerous international awards. The brandies are made using only alambic distillates of selected white wines: primarily aged in new French and American oak and subsequently for long periods in sherry ageing barrels. Only the highest categories of brandy are made and it is rare to find such exceptional sherries and brandies made under one roof. With the increasing popularity of sherries throughout Europe and the States, as an aperitif and accompanying food, it is something that should be found in the cellar of every top restaurant.

Tasting Notes

A golden mahogany colour. a superior quality Spanish brandy made using only the traditional method. Matured in oak vats previously used for the world famous sherries of Jerez. "Colour: Gold mahogany, old and bright. Nose: Oak notes, spacious, clean and elegant. Mouth: Smooth, balanced, dry flavor. Round"

Winemaking

Solera aged in older oak barrels

Awards

"International Spirit Challenge / Medalla de plata (2021) Premios Verema / Mejor Destilado (2015)"