

Brandy Solera Reserva, Fernando de Castilla

Jerez, Spain



Product code	ON18BRAN
Grapes	Palomino
Country	SPAIN
ABV%	36
Case Size	6
Closure Style	Cork
Producer	Fernando de Castilla
Vintage	NV

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

The colour of old mahogany and shows clean, fruit and elegant aromas. Palate has a surprisingly soft texture and balanced and harmonious nuances of flavour. "Colour: Gold mahogany. Nose: Clean, fruity and toasted aroma. Mouth: Smooth and balanced flavor."



Vegan



Vegetarian



FERNANDO
DE CASTILLA