

## Brandy Solera Gran Reserva, Fernando de Castilla

Jerez, Spain



<b>Product code</b>	ON2oBRAN
<b>Grapes</b>	Palomino
<b>Country</b>	SPAIN
<b>ABV%</b>	40
<b>Case Size</b>	3
<b>Closure Style</b>	Cork
<b>Producer</b>	Fernando de Castilla
<b>Vintage</b>	NV



Vegan



Vegetarian



FERNANDO  
DE CASTILLA

### Producer

Jan Pettersen, right, is master of production and ageing of fine, unblended, untreated sheries. Made from the finest wines, these range from the pale, light and elegant Finos to the unique Antique sheries 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 sheries and brandies made under one roof. With the increasing popularity of sheries 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 sheries 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)"