



# FUNDADOR SUPREMO

Brandy Solera Gran Reserva obtained from wines specially selected for distillation. Aged in Sherry Casks that have contained 12 years old Pedro Ximénez.



Amber topaz with gold rims, bright and very luminous.



Very complex, spicy, with notes of dried fruits, vanilla sweets, honey, toffee and aromas of hardwood.



Smooth and velvety, with a certain density, quality and round, with notes of dark chocolate.

## Our recommendation

- **Best enjoyed:** as the final touch to a special lunch/dinner, with a relaxed ending.
- **Serving temperature:** cool, between 10-15°C.
- **Recommended storage:** dry place at room temperature.
- **Pairing:** nuts, desserts with chocolates, pastries and spicy foods (Chinese food).
- **Recommended type of glass:** old fashioned glass.

## Awards and mentions

