



# FUNDADOR

TRIPLE MADERA



*Solera Gran Reserva*

Brandy Solera Gran Reserva of the Specific Brandy de Jerez Denomination, obtained from highly selected wines for distillation in alquitaras and in columns that produce holandas, aguardientes and wine spirits of the highest quality; aged through the traditional Criadera and Solera System in Sherry Casks, 500-litre American oak casks, previously wined with Fino, Oloroso y Pedro Ximénez.

Size: 70cl.



Amber mahogany with orange reflections, bright and very luminous.



Complex, full of spicy notes of oak and vinous esters that harmoniously intermingle with hints of fruit, honey, vanilla, and toffee.



Extraordinarily balanced in softness, body and roundness. Structured and with notes of vanilla sweets, candied fruits, and caramels. Long and persistent finish.

## 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:** store in a dry place at room temperature.
- **Pairing:** nuts, desserts with chocolates, pastries, hot and spicy foods (Chinese food).
- **Recommended type of glass:** neat, served in a low glass to enjoy all its nuances. It is also perfect as a cocktail ingredient.

## Awards and mentions

