



· SOLERA ·

Brandy Solera of the Specific Denomination Brandy de Jerez made from specially selected wines for distillation in columns (continuous distillation apparatus), obtaining from them spirits of the highest quality which are carefully aged in 500-liter oak barrels previously seasoned with the most select Jerez sherries using the traditional dynamic Soleras and Criaderas system of aging. The sublime combination of wine spirits and distillates and the vinosity deriving from the Sherry Casks during the aging process, make Fundador Sherry Cask Solera an extraordinary brandy in style, harmony and elegance.

Size: 1L and 70cl.



Very bright amber.



Very complex, straighforward and balanced, with notes of noble wood and hints of the distinctive vinosity of the seasoned wood where sherry had previously been aged.



Harmonious and smooth, lush, vigourous, full-bodied and vinous.
Noticeable and pleasant persistence.

Our recommendation

- · Best enjoyed: perfect to enjoy in a relaxed moment with good company.
- · Serving temperature: consume chilled, between 10-15°C.
- Recommended preservation: cool place at room temperature.
- · Pairing: nuts, chocolate desserts, bakery and spicy food (Chinese food).
- Recommended consumption: mixed with cola or neat.

