

ESTD 1730

FUNDADOR

SHERRY CASK
FINE BRANDY
DOBLE MADERA



Brandy Solera Reserva of the D. O. Brandy de Jerez, obtained from selected wines for its distillation and aged through the traditional Criaderas and Solera system in American oak casks, previously seasoned with the finest selection of Oloroso and Amontillado sherries. The double ageing gives this brandy its velvety touch and vinous flavour.

Size: 70cl.



Bright, amber topaz with orange highlights.



Sophisticated, with spicy notes intertwined with nuts, honey and toffee.



Structured, round, smooth on the palate, highly complex, with almond nuances and rich vinous notes of Oloroso and Amontillado sherries mixed with hints of caramel. Long and pleasantly persistent finish.

Our recommendation

- **Best enjoyed:** perfect to enjoy in a relaxed or a special moment.
- **Serving temperature:** cool, between 10-15°C.
- **Recommended preservation:** dry place at room temperature.
- **Pairing:** nuts, desserts with chocolates, pastries, hot and spicy foods (Chinese food).
- **Recommended consumption:** neat, in cocktails or mixed with soft drinks.

Awards and mentions

