

ESTD 1730

# FUNDADOR

SHERRY CASK  
FINE BRANDY  
*Triple Madera*

Brandy Solera Gran Reserva of the D.O. Brandy de Jerez, obtained from specially selected wines for their distillation in alquitaras and in columns, obtaining the highest quality wine spirits and holandas, aged through the traditional Criaderas and Solera system in Sherry Casks, 500-litre American oak casks, previously seasoned with Amontillado, Oloroso and Pedro Ximénez sherries.

Size: 70cl.



Amber mahogany with orange highlights.



Complex, full of spicy notes and wine esters that have harmoniously intermingled with hints of fruits, honey, vanilla and toffee.



Extraordinarily balanced with body, roundness and bouquet. Structured and full of Oloroso, Amontillado and Pedro Ximénez vinosity, with sweet notes of vanilla and candied fruits. Elegant, 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 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

