



Brandy Solera Reserva made from Finos, Amontillados, Olorosos and Pedro Ximénez. It is the result of a long ageing of the best distillates through the traditional Criaderas and Solera system typical of the Marco de Jerez.

Size: 50cl.



Golden amber with a vivid transparency.



Balanced, clean and light, matured by its ageing in casks that have contained sherry wine.



Harmonious, full, smooth and persistent.

Our recommendation

- **Best enjoyed:** as a drink at the end of a special occasion, neat, in a cocktail or mixed with soft drinks.
- **Serving temperature:** consume chilled, between 10-15°C.
- **Recommended preservation:** cool place at room temperature.
- **Pairing:** perfect with nuts, chocolate desserts, bakery and spicy foods.