



# FUNDADOR SUPREMO

Brandy Solera Gran Reserva obtained from wines carefully selected for distillation. Aged in Sherry Casks that have contained 15 years old Amontillado. An incomparable expression.



Golden amber, very bright and luminous.



Subtle aromas of dried nuts, with hints of almond and hazelnut. Intense and with tempered strength.



Warm sensations, full, very balanced and gently dry. Nuances of nuts intermingle with notes of seasoned wood.

## 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:** dry place at room temperature.
- **Pairing:** nuts, desserts with chocolates, pastries and spicy foods (Chinese food).
- **Recommended type of glass:** old fashioned glass.

## Awards and mentions

