

TECHNICAL SHEET
FUNDADOR SUPREMO 30YO PC – 43% vol.

1. Product Definition

Brandy Solera Gran Reserva of the Specific Denomination Brandy de Jerez, obtained from selected wines for distillation in columns (continuous distillation apparatus) and in alquitaras (batch distillation apparatus), obtaining from them spirits and holandas of the highest quality; Aged in Soleras and Criaderas systems in American oak casks of 500 liters of capacity, previously bottled with sherry wine, and a final rounding aging in Palo Cortado casks of more than 30 years of age.

2. Qualitative composition

- Wine Spirits
- Holandas de vino
- Pot still wine distillate
- Water

3. Organoleptic characteristics

- Color: Very Bright ambar, old gold, luminous, clear and bright
- Noise: Sublimely complex, roundly structured and harmonious, with notes of nuts, such as hazelnut and toasted almond. Reminiscences of the vinosity of Palo Cortado masterfully assembled with the nuances offered by the highest quality spirits aged at rest in the best sherry casks.
- Palate: Hatching of infinite nuances: nuts, vanilla, honey, cinnamon, as well as subtle roasted. Elegant and noble wood notes. Extremely smooth, complex and powerful. Harmonious, vinous and balanced, with very complex nuances due to the long evolution acquired during the aging in barrels bottled with the best and oldest Palo Cortado.

4. Microbiological specifications

Due to its alcoholic content, there is no possibility of growth of microorganisms of hygienic-sanitary significance.

5. Nutritional information

- Energy: 242 Kcal / 100 mL.
- Carbohydrates: 1,3 g / 100 mL.

- Lípids: Exento.
- Proteíns: Exento.

6. Physical-chemical variables

- Alcoholic Strength: 43 % Vol.
- Sugars: 13 g/L
- Non-Alcohol coeficiente: Min 250 mg/100 mL AA
- Methanol: Max 200 mg/100 mL AA

7. Allergens

Absent.

8. Genetically modified organisms (GMOs)

Absent

9. Expiration date

None

10. Conservation

Store in dry place at room temperature and not in direct light.

11. Ways of consumption

On its own, on the rocks, cocktail or in combination with soft drinks.