



SANDEMAN BRANDY DE JEREZ CAPA NEGRA SOLERA RESERVA

TYPE: Spirit **CATEGORY:** Solera Reserva **TONE:** Gold

DESIGNATION OF ORIGIN: DO Brandy de Jerez **REGION:** Jerez

COUNTRY OF ORIGIN: Spain

THE WINE

Drawing on over two hundred years of experience, Sandeman matures Capa Negra in a Solera ageing system which benefits from the unique climatic condition of the traditional bodegas of Jerez de la Frontera. Sandeman Brandy de Jerez Capa Negra Solera Reserva is aged for one year in oak casks and blended with very old Brandies from the Gran Reservas, resulting in a well balanced, round and full bodied Brandy with the rich lingering flavour of Sherry and the finesse of fine Brandy de Jerez.

TASTING NOTES

Autumn gold in colour, Sandeman Brandy de Jerez Capa Negra Solera Reserva has complex aromas with oak and vanilla highlights. Well balanced on the palate it is round and full bodied with the rich lingering flavour of Sherry and the finesse of fine Brandy de Jerez.

VARIETIES: 95% Airen, 5% Palomino

STORE

Should be stored standing, in a dry place with constant temperature of 10°C-20°C, avoiding bright light.

SERVE

Serve slightly cool or at room temperature between 16°C-18°C.

ENJOY

Traditionally served as a digestif in a Cognac glass, Sandeman Brandy de Jerez Capa Negra Solera Reserva makes a very refreshing long drink with ice, cola and a slice of lemon.

TECHNICAL DETAILS

Alcohol: 36% | Total Acidity: 0,61 g/L (tartaric acid) | Sugar: 8 g/L | pH: 3,58

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 28,6 g | Sugars: 0,8 g | Energetic Value: 839 kJ/200 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

BOTTLER:

Bottled in origin for Sandeman Jerez, S.L., Jerez de la Frontera, Spain by R.E. 0202, CA, Spain

