



SANDEMAN BRANDY DE JEREZ IMPERIAL SOLERA

TYPE: Spirit **CATEGORY:** Solera **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 Imperial Brandy de Jerez in the traditional Solera process which benefits from the unique climatic condition of the traditional bodegas of Jerez de la Frontera. Sandeman Brandy de Jerez Imperial Solera is aged for one year in Sherry-aged oak casks resulting in a well balanced, round and full bodied Brandy in an international and contemporary style with the finesse of fine Brandy de Jerez.

TASTING NOTES

Autumn gold in colour, Sandeman Brandy de Jerez Imperial Solera has complex aromas with oak and vanilla highlights. Well balanced on the palate it is round and full bodied in a contemporary style 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 chilled or at room temperature between 16°C-18°C.

ENJOY

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

TECHNICAL DETAILS

Alcohol: 40% | Total Acidity: 1,6 g/L (tartaric acid) | Sugar: 25 g/L | pH: 4,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 31,8 g | Sugars: 1,2 g | Energetic Value: 937 kJ/224 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



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 (call to national fixed network)
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Email: the.don@sandeman.com
Website: www.sandeman.com

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