



SANDEMAN BRANDY DE JEREZ VVO SOLERA GRAN RESERVA

TYPE: Spirit **CATEGORY:** Solera Gran Reserva **STONE:** Mahogany

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

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman has been maturing VVO Solera Gran Reserva in an ageing Solera of old Oloroso and Pedro Ximenez Sherry casks for more than 100 years, benefiting from the unique climatic environment found in the traditional bodegas of Jerez de la Frontera.

TASTING NOTES

A dark mahogany colour with a touch of iodine. Concentrated chocolate and raisin aromas are offset by the influence of ageing in 100 year old oak casks. Smooth and unctuous in the mouth, the delicate and subtle on flavours are reminiscent of very old Oloroso.

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 at room temperature between 16°C-18°C.

ENJOY

The perfect accompaniment for coffee at the end of a great meal.

TECHNICAL DETAILS

Alcohol: 40% | Total Acidity: 1,41 g/L (tartaric acid) | Sugar: 12 g/L | pH: 3,75

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



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