



## BRANDY DE JEREZ

## SOLERA GRAN RESERVA FINEST SELECTION

### AGING

Aged for **15 years** in a selection of American oak casks that have been aging in **Oloroso** and **Pedro Ximénez**.

### OLOROSO & PX PROFILE

**Oloroso** is pungent **nutty aromas**. Rich flavors of dark chocolate and walnuts. It has an **intense, concentrated aftertaste**. **P. X.** has a **Dark mahogany** color with iodine highlights, with **dry fruit aromas** (figs, raisins, dates) Smooth and mellow. Enormously **sweet**, with a **very long finish**.

### TASTING NOTES

**Light amber** in colour, with vanilla, toasted wood and **orange marmalade** aromas. **Dry and smooth** in the palate, round, with long and **nutty finish**.



Alcohol 40%	Density 0.962	pH 3.9	Volatile Acidity 0.3	Residual Sugar 33
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