



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