

Monte Cristo 100 Year Old Brandy

Description

Type: Spirits, Gran Reserva Brandy.

Production: Selection of the best Holandas, from the distillation of wines and careful ageing.

Ageing: Oxidative ageing for an average period of 100 years, through the traditional Criaderas and Solera system, in American oak casks that have previously contained old Amontillado and sweet Pedro Ximenez wines.

Tasting Notes

Appearance: Dark mahogany colour. Dense with iodised cuts and greenish iridescence.

Aroma: Delicate and perfectly integrated alcohol. Hints of sultanas due to ageing in very old Pedro Ximénez butts, clear nuances of very long ageing. Vanilla background, characteristic of American oak casks and intense aroma of liquorice.

Taste: Intense and velvety, and slightly smooth as a result of the concentration of sugar it has acquired during its ageing.

Chemical Analysis

Residual sugar (glucose): 34.8 ± 2.0 g/l.

Alcohol: $40.1 \pm 0,30$ % Vol.

Volumic mass 20°C: $0,9720 \pm 0,002$ g/cc.

Ideal with

The after-dinner chat, the evening conversation, the glass of pleasure.



The mystery of time

More than a century of "solera" has carved out a spirit defined by depth, finesse and extreme distinction. Its soul preserves the connection with the origin, the venerable casks from our cellars. Mahogany color with honeyed sheen, full aromas reminiscent of the oldest Amontillados and, on the palate, the intense, noble, enveloping flavor. Savoring it is like accessing a mystery: the enigmatic pleasure of the passage of time.

Limited edition of 315 bottles.

