

# Monte Cristo 50 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 in American oak casks through the traditional Criaderas and Solera system, for an average period of 50 years.

## Tasting Notes

Appearance: Intense old gold colour with amber tones, bright and transparent.

Aroma: Intense. Toasted wood. Vanilla.

Flavour: Initial dry attack on the palate which is immediately rounded and compensated by the complexity and magnificent development of the velvety taste.

## Chemical Analysis

Residual sugar (glucose):  $9,7 \pm 2,0$  g/l.  
Alcohol:  $40 \pm 0,30$  % Vol.  
Volumic mass 20°C:  $0,953 \pm 0,002$  g/cc.

## Ideal with

Perfect for after-table, afternoon and evening drinks. For moments of intimate enjoyment.



## Mahogany seduction

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.

