

Monte Cristo Gran Reserva 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 a long period,

Chemical Analysis

Residual sugar (glucose): 10 ± 2.0 g/l.

Alcohol: $40 \pm 0,30$ % Vol.

Volumic mass 20°C: $0,9530 \pm 0,005$ g/cc.

Tasting Notes

Appearance: Old gold colour with amber tones. Bright and transparent.

Aroma: Intense. Toasted wood. Vanilla.

Taste: Dry attack on the palate which is compensated by a later evolution that rounds it off.

Ideal with

Perfect after dinner, as a companion to coffee after lunch or dinner.

A great classic

The name Monte Cristo symbolizes the great Montilla-Moriles brandy. The Gran Reserva is presented in a bright old gold color, with amber tones. Intense aroma and deep flavor that is rounded in the mouth.

Gold Medal. Concours Mondial de Bruxelles (Spirits Section).

