

# Monte Cristo Selection Brandy - PX Cask



## Description

Type: Spirits, Gran Reserva Brandy.

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

Ageing: long oxidative ageing 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 with amber tones.

Aroma: Intense. Reminiscent of plums, walnuts and raisined grapes.

Flavour: Flavourful, with a pleasant sweetness that reminds us of Pedro Ximénez wines. Perfectly rounded, exquisite.

## Chemical Analysis

Residual sugar (glucose):  $40 \pm 10.0$  g/l.

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

Volumic mass 20°C:  $0,9800 \pm 0,001$  g/cc.

## Ideal as

An after-dinner and evening drink, for leisurely tasting, on its own or in good company.

## The brandy of the experience

"This old and venerable brandy has rested for a long time in casks that previously contained sweet Pedro Ximénez wines. This is largely responsible for its unique character, smooth and authentic, with hints of the sweetness of PX wines. It is very intense on the nose, with notes of morello cherry, white flowers, praline, cinnamon and chocolate. Round on the palate with a long, sweet persistence".

Very limited production.

