

BRANDY DE JEREZ



BARBADILLO

SOLERA GRAN RESERVA

DATOS BÁSICOS

Name: Solera Gran Reserva Barbadillo
Designation of Origin: D.O. Brandy de Jerez
Alérgenos: Sulfitos

AGEING

Vintage: 20 years old
Production: Traditional method for Brandy de Jerez
Cellars: Las Pastoras

TASTING NOTES

Appearance: Amber-mahogany in colour with a golden tone and green glints.
Nose: Tantalizing oak and balsamic aromas hinting at vanilla.
Palate: Warm, burning and dry, dominated by rich toasted flavours from the old wood.

SERVING SUGGESTIONS

Serve on its own at room temperature or with ice and a mixer as a long drink. The perfect choice after dinner. This brandy should be stored in a cool place to allow it to age with elegance, and will last several years in bottle.

PRESENTATION

Presented in a hand-blown glass bottle with a capacity of 70cl. Due to the age of this brandy its production is strictly limited. Each bottle is numbered and signed by the winery's supervisor, who carries the responsibility of preserving such a valuable brandy.

When Don Benigno Barbadillo set up in Sanlúcar de Barrameda with the aim of entering the wine business, he purchased several wineries whose origins date back to 1700. This is the date of the first hand-written manuscripts in the family archives.

At that time it was traditional to turn to wine spirits, also known as "holandas," to fortify the wines produced. In this way, it became the winery's custom to select the best holandas for use with its finest wines. American oak barrels were introduced in order to preserve the spirits and these were stacked at floor level, in the now traditional "solera" style, quite by chance. This gave rise to one of the most delicious of spirits, which we know today as Brandy de Jerez.

Since its foundation, Bodegas Barbadillo has selected the finest soleras for the production of its spirits, initially storing them in American oak barrels sourced from Costa Rica and then moving them to French oak barrels originating from the town of Angoulême. The latter is a more porous oak and allows greater aeration to the brandy during ageing, affording it elegant tannins.

This much appreciated brandy is produced following the traditional criaderas and soleras method and is credited as being over 20 years, as verified by the Regulatory Council of the D.O. Brandy de Jerez. The exceptionally long ageing period produces a brandy with an intense amber-mahogany colour revealing a golden tone and glints of green. It displays tantalizing oak and balsamic aromas with hints of toasted vanilla from the wood. It is warm, dry and well-balanced on the palate and is the perfect choice as an after-dinner drink.

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DESDE 1821