

ATAMÁN

AGED IN
ENVEJECIDO EN BOTAS DE JEREZ
OAK
CASKS

BARBADILLO

SANLÚGAR DE BARRAMEDA

BRANDY DE JEREZ SOLERA RESERVA

The story of Barbadillo and their brandies dates from its foundation when in the mid 19th century, the company started to age the young brandy used to fortify their Sherries, in oak casks.

Brandy de Jerez Solera Reserva Barbadillo comes from a careful selection of the very best and finest brandies that are aged in Sherry casks under the influence of the very special humid microclimate of Sanlúcar de Barrameda.

This brandy has golden amber colour with subtle tinges of green. It has a fresh, clean taste with vanilla and dried fruit aroma. Elegant, warm, full flavoured, well rounded and very well balanced thanks to its ageing for 24 months in old Oloroso Sherry casks using the traditional Solera system.

Perfect as a digestif after a good meal, as a long drink on the rocks with cola and for the traditional Spanish coffee, a “Carajillo”.



BARBADILLO

DESDE 1821



BASIC DATA

Designation of Origin: Brandy de Jerez
Brandy's Category: Solera Reserva
Traditional Solera system

TECHNICAL CHARACTERISTIC

Alcohol content: 40,0 ± 0,5% Vol
Residual sugar: 18 ± 5 g/L

FORMAT SALE

50 cl Bottle
6 Bottle Box of 50cl