

# BB

## BRANDY DE JEREZ

Brandy de Jerez aged in American oak butts for a period of 12 months, which, due to their prolonged use for the ageing of Oloroso wines, have been infused with subtle wine flavours. The brandy is made following the traditional criaderas and soleras, a dynamic system that allows the careful blending of new and old wine. Our oenologists blend fortifying grape spirits selected from distilled wines, which have been rounded off with small quantities of aged Oloroso and Pedro Ximénez wines. More than half of the spirit used has low alcohol content – no greater than 70% volume – and has a range of aromas typical of the original wines.



LIMITED EDITION

SPANISH

*Solera*

YEARS OF AGEING IN

OAK CASKS

THE REBELLIOUS  
THE NOSE:  
ALMONDS & RAISINS  
THE PALATE  
SUGGESTIVE FINISH.



**BARBADILLO**

DESDE 1821

### BASIC DATA

Area or Designation of Origin:  
D.O. Brandy de Jerez  
Production: Traditional method  
for Brandy

### TECHNICAL CHARACTERISTICS

Alcohol Content: 36.0 ± 0.5% Vol.  
PH: 3.5 ± 0.2  
Residual Sugar: 15 ± 0.5 g/L

### FORMAT SALE

70cl Bottle  
6 Bottle Box of 70cl