

NAVISA



BRANDY MONTESCO



ABV

36% ABV.



AGEING SYSTEM

Brandy made from wine spirits and distilled alcohols, aged using the traditional system of Criaderas and Soleras in American oak casks that have previously contained Amontillado and sweet Pedro Ximenez wines. Average age: 10 years.



TASTING NOTES

Shiny light mahogany colour with gold reflection. Fine wood aromas, vanilla with wine spirit and liquorice background. In mouth, we can feel wood notes with oloroso and PX generous wines reminiscences.



PAIRING

An after-dinner and evening drink, for leisurely tasting. To fully enjoy this brandy, it is recommended to consume at room temperature.



PACKAGING INFORMATION

Bottle of 70 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

