



## **ALVEAR** BRANDY GRAN RESERVA

### 25 Years Old 100% Pedro Ximénez

A true classic after-dinner spirit and the ideal pairing to a cigar. Alvear Gran Reserva is most emblematic brandy produced by the winery, aged for over 15 years in American oak barrels according to traditional criaderas and soleras system.

#### **Tasting notes**

##### **Color**

Mahogany

##### **Aroma**

Intense aromas of raisins, dark chocolate and oakwood.

##### **Taste**

The palate is rich and velvety. Vanilla, roasted nuts and toffee are harmoniously balanced by the oaky and leathery notes coming from the long ageing in oak barrels.

##### **Finish**

Warm and mellow with a faint sweet note reminiscent of Pedro Ximénez, very long and persistent.