

BRANDY

DESCRIPTION:

Product obtained after aging our different distilled (Fresh Brandy or Hollandes) in oak barrels along, at least, 6 months. For this purpose, we have French and American oak barrels which will donate different organoleptic notes to our products.

We work in aging and coupage system of different aged lots looking for smooth and soft terminated products only given for the time in barrels of Limousin French Oak

Along the time our brandies develop sweet and different spices flavors depending on the barrels they are in.

PHYSIC AND CHEMICAL PROPERTIES:

Parameters	Value Standard	Units	Method
Alcohol Proof	±65-77%	% alcohol V/v	Densitometry
Volatile Substances	2000-3500	Ppm L.P.A	Gas Chromatography
pH	3,1-4,5	pH units	Electrochemistry
Methanol	400-1.200	Ppm L.P.A	Gas Chromatography
Ethyl Acetate	100-700	Ppm L.P.A	Gas Chromatography
N- Propanol	150-350	Ppm L.P.A	Gas Chromatography
Butanol	0-20	Ppm L.P.A	Gas Chromatography
Iso-Butanol	200-600	Ppm L.P.A	Gas Chromatography
Amyl Alcohols	1400-2200	Ppm L.P.A	Gas Chromatography
Total Impurities	2000-3800	Ppm L.P.A	Gas Chromatography

ORGANOLEPTIC DESCRIPTION

- **Colour:** Colour change from straw yellows to orange red in 6 months old to the oldest batches.
- **Smell:** Smell will have an evolution along the time in the barrel getting spicier notes depending of the kind of barrel which is used. Coconut in American and vainilla in French oaks are very typical. Micro-oxygenation produced slowly will make the product softer and reduces alcoholic sensations.

- **Taste:** Polyphenols given by the oak maturation give a sweeter sensation in distilled and reduces the alcoholic sensation of younger brandies. Spicy notes will be noted and brandy will improve its body and its aftertaste will go persistent.