



Veltlinerbrand Reserve XA 20 Jahre

Smak: Komplex, elegant, intensiv med balanserad ekfatskaraktär, torkad frukt, örter och lång eftersmak.

Doft: Intensiv, komplex, elegant med inslag av ekfat, torkad frukt, örter och vanilj



Land	Sprit
Område	Wachau, Austria
Produkttyp	Brandy
Alkohol	40 %
Sockerhalt	TBA
Volym	500 ml
År	NV
Druva	Grüner Veltliner
Producent	Domäne Wachau
Pris	485,00 kr
Artnr	27424

Tillverkning

The brandies are distilled twice in copper pot stills without the addition of sugar, aroma or foreign alcohol. During the distillation process, the first highly potent “head” that begins to flow is discarded, as is the concluding “tail” of the distillation that contains impurities. It is only the heart of the first distillation, also called “low wines” that are distilled a second time. The highly aromatic and concentrated “heart” of the second distillation is the fine brandy that is matured in small oak barrels for several years. During the long years of maturation in small oak barrels, alcohol evaporates down to a content of 50%. The Veltlinerbrand Reserve mellows into a mild, spicy brandy of great finesse. The spirit naturally gains a warm, golden amber colour during the maturation process

