



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.