Sandeman Jerez,

Imperial Brandy NV







Grape Varieties	95% Airen
	5% Palomino
Distiller	Jose Moreno Silvetti
Closure	Natural Cork
ABV	40%
Bottle Sizes	70cl

PRODUCER

The House of Sandeman was founded in London in 1790 by George Sandeman, a young Scot from Perth. Specialising in wines from Porto and Jerez, Sandeman was the first company to brand its name on a cask with a hot iron in 1805 and was one of the first to label and advertise its wines. First painted in 1928 by George Massiot Brown, the 'Sandeman Don' is one of the world's first ever brand images and the first major icon in the wine world. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. Although primarily associated with Port wines, Sandeman has been fully committed to sherry since George Sandeman first set up an office in Cádiz in 1809. Today, Sandeman concentrates its efforts in Jerez on the production of a handful of premium quality old solera sherries which have become known as masterpieces of the style.

BASE INGREDIENTS

The base wine for the Sandeman Imperial Brandy is made from a blend of Airen and Palomino grapes.

PRODUCTION

Sandeman Imperial Brandy de Jerez is made by distilling a base wine made of Palomino and Airen grapes. The spirit is then aged for one year in a solera system of oak casks previously used in Sherry production, resulting in a well balanced, round and full bodied Brandy.

TASTING NOTES

The Sandeman Jerez Imperial Brandy is golden in colour and has complex aromas of dried fruits, butterscotch and vanilla. The palate is well balanced, round and full bodied. There are well-defined notes of Sherry combined with the finesse of fine Brandy.