



## BRANDY

Brandy  
42 %



### Description:

The raw material for this brandy are grapes from the "PIWI"-breed Muscat Bleu. PIWI is the german abbreviation for "robust against fungal threats" and means that the grapes don't need chemical pesticides.

After a mashing period of 24 hours, the juice and the pomace get fermented separately. After distillation the wine brandy matures in a wooden cask made of French Oak for 6 years. Before bottling the brandy is enhanced with a hint of grape syrup, which gives it some body and sweetness.

### Nose:

vinous, fruity, dried fruit, very delicate vanilla wood aromas

### Palate:

grapy, vinous, caramel, honey, very delicate wood aromas

DISTILLERY KRAUSS GMBH

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*That's the spirit*