



SULM VALLEY APPLE

Brandy
48 %



Description:

For this brandy we used apples of the Braeburn variety. The fully ripe apples are sorted by hand and washed by machine before being carefully pressed. The juice obtained is fermented by means of a selected yeast, which support the fruity and banana aroma components of the apple in their development during fermentation. After double distillation, the already very fruity still is stored for several years in wooden barrels for perfect maturation.

Nose:

strong fruit esters, applesauce, banana, fresh fruity, vanilla, nice roasted aromas, apple-pear aroma.

Palate:

grated apple, banana, vanilla, caramel, yeasty sweet, fine charcoal, very dense, warming finish.

Perfect serve:

neat at room temperature



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That's the spirit