

# BRANDY HIDALGO 200

## Brandy de Jerez



### WINERY

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Elaborated according to traditional methods with liquors obtained in stills (65% vol.). The Holandas are carefully chosen since they must be of the highest quality, to both the nose and mouth, evoking memories of the wines that they come from.

Hidalgo 200 came to the market on the 200th anniversary of the founding of our business. Aged in century-old American oak barrels previously soaked in sherry and according to traditional methods, it acquires its sensory qualities, character and strong personality through the passing of time, since it continues to extract components from the wood that give it its amber colour, its pleasing aromas and its warm, even slightly burning taste.

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|---------------------|--------------------|
| Name:               | Brandy Hidalgo 200 |
| Region:             | Jerez              |
| Rating:             | 92 WE              |
| Case / Bottle Size: | 12/750 ml.         |
| Alcohol Volume:     | 40%                |

### TASTING NOTE

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Pretty burnished-orange hue. Generous opening bouquet emits scents of nougat and cake frosting; aeration stimulates deep aromas of dark caramel, roasted almonds, oloroso Sherry and rancio. In the mouth it tastes of white raisins, cake batter, orange rind and oak resin. Finishes manageably sweet. A gorgeous treat from Spain.

