



# MASCARÓ

BRANDY  
VINTAGE  
Parellada 2006

Since 1946, the Mascaró family has been dedicating to producing premium quality brandy, cava and wine taking care of the completed production processes, from the **vineyard** until the bottling. Therefore, we made wines specially conceived for distilling.

In our distillery, at Vilafranca del Penedès, we distil in copper pot stills by the traditional Charentais Method of **Double Distillation** wines of traditional grape varieties from our area.

The grape variety used in the Brandy Vintage is **Parellada**, typical from the area of our estate. This is a grape variety with low alcohol content and high acidity, a good basis for wines distilled to make brandy.

The wine spirit has been aging in 300 liters **French oak casks**.

El Brandy MASCARÓ Vintage shows the variability of different vintages. Every batch of production has different characteristics, depending on the variety and the vintage: we are faced with a **Brandy for sommeliers**.

#### TASTING NOTES:

- Amber color with golden hits
- Subtle vanilla aroma, coffee and hazelnut with essence of fine distilled
- Balanced on the palate, spiced and with hints of fine wood coming through. Long and elegant aftertaste.

#### SERVICE:

Serve between 16° and 18°C

#### TECHNICAL DATA

##### PRODUCT:

Brandy produced with wine spirits from Parellada

##### VINTAGE:

2006 VINTAGES

##### ANALYSIS:

Alcohol By Volume: 40%

Additional sugar: 4 gr/l



Enjoy drinking in moderation 40% vol.