

BRANDY X.O. "Ego"

Our family has been dedicated, since 1946, to the quality of our products, controlling all the process from the vineyard to the bottle. This is the reason why we make wines conceived specially for being distilled

In our distillery at Vilafranca del Penedès we distil these wines by the Charentais Method of Double Distillation.

Wines of different varieties are distilled separately and later aged in French oak 300 litres casks.

Later we make the blend of different types of wine spirit for creating this rare, rich and velvety Brandy

# TASTING:

- This X.O. has an antique golden colour with glints of mahogany-tree
- On the nose is powerful and rich with some vanilla and spicy hints. It has a super balance nose between the distillate and the wood.
- On the palate it is full-bodied with creamy and dry fruits hints coming trough. Fine, elegant and lingering finish.

# SERVICE:

Serve between 16° and 18°C

### PAIRINGS:

This brandy for his sophisticate and velvety character goes perfect with high quality cigars

# TECHNICAL DATA

#### PRODUCT:

Brandy produced from Penedès Wines AGEING:

More than 8 years in French oak

Alcohol degree: 40% Additional sugar: 3,5 g./l



Enjoy drinking in moderation 40°