



MASCARÓ

BRANDY

X.O.

“Cuvée Millenium”

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from “vineyard to bottle”.

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

Meticulous selection of different varietals are then distilled separately, and aged in 300 litre French oak casks.

The wine spirit used for making this Brandy has been aged for 20 years in French oak casks originating from the Allier area. This type of ageing provides the “Cuvee Millenium” its original spicy and oaky finish.

TASTING:

- This X.O. (extra Old) has a deep golden colour with glints of mahogany wood. Wonderful slow moving tears, achieved from its excellent maturity.
- On the nose it is fine and creamy with a hint of vanilla in the background. A good balance between the spirit and the fine wood.
- On the palate it is spicy with hints of toffee and caramel. Soft, elegant and lasting length.

SERVICE:

Serve between 16° and 18°C

PAIRINGS:

It should be served in small and delicate tulip cups that help to enjoy the delicate character of this long aged Brandy. Ideal with a fine cigar.



TECHNICAL DATA

PRODUCT:

Brandy produced from Penedès Wines

AGEING:

More than 20 years in Allier oak

ANALYSIS:

Alcohol degree: 40%

Additional sugar: 3,5 g./l

Enjoy drinking in moderation 40°