



MASCARÓ

BRANDY
"PRIVÉ"

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.

Our master distiller blends the different types of wine spirits creating this elegant, delicate and silky smooth Brandy

TASTING:

- Rich amber colour with golden glints.
- On the nose there are wonderful aromas of vanilla and hazelnut.
- On the palate it is lively and silky with hints of fine wood coming through, presenting a good length.

SERVICE:

Serve between 16° and 18°C

PAIRINGS:

This brandy goes especially well with rich dark chocolate, and has a general appeal with all chocolate. Its silky and creamy character goes perfectly with the bitterness and flavours of these types of chocolate.

TECHNICAL DATA

PRODUCT:

Brandy produced from Penedès Wines

AGEING:

More than 5 years in French oak

ANALYSIS:

Alcohol degree: 40%

Additional sugar: 3,5 g./l



Enjoy drinking in moderation 40°