



MASCARÓ

BRANDY
V.O.
"Fine Marivaux"

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 personal, full-bodied and magnificently ripe Brandy.

TASTING:

- Clean Amber colour with golden glints.
- On the nose there are satisfying aromas of dried fruit and cacao.
- On the palate it is full-bodied with a good balance between the spirit and the oak. It is well rounded with a lingering finish.

SERVICE:

Serve between 16° and 18°C

PAIRINGS:

This brandy goes fantastically well with coffee or on its own with a chunk of ice.

TECHNICAL DATA

PRODUCT:

Brandy produced from Penedès Wines

AGEING:

More than 3 years in French oak

ANALYSIS:

Alcohol: 40%

Additional sugar: 4 g./l



Enjoy drinking in moderation 40°