

## Trebernbrand Reserve 1992

The pomace comes from the legendary Cuvée Exclusive, a red wine my parents from 1988 to 2001 mainly from Cabernet Sauvignon, Merlot and Zweigelt have pressed. The pots, kernels and pulp were burnt in the traditional process immediately after pressing by the master distiller Taschner in Pulkau and stored by us for many years in a glass balloon. Following the example of an Italian Grappa.



- Smoky spicy with fruity accents, fine smoky-tobacco notes. On the palate racy and spicy, well structured and shows wonderfully fruity and full-bodied with a pleasant almond note on the palate. A symbiosis of power, substance and elegance.
- A fine sip of espresso for a nice meal, but also as an ingredient for noble desserts and sauces

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Austrian quality brandy

Fired in November 1992, stored in a carboy for many years and bottled in 500 ml bottles in December 2017.

Screw top

Alcohol: 42% vol.