

Veltlinerbrand Fassreserve 1991



At its highest level as a distillate, brandy – also called brandy – has conquered the world. The distillation of wine has been the most widely used way to produce spirits for more than 1000 years.

Cognac and Armagnac are today among the most famous brandy distillates. Our brandy has been distilled from Grüner Veltliner and the master distiller Taschner in Pulkau in the traditional way and has reached its maturity through the long storage of oak barrels in the damp cellar.

- After 26 years of barrel aging, the noble Veltliner brandy is very spicy with clear floral and fruity notes. Very mild on the palate, harmonious and almost sweetish spiciness – even reminiscent of rum – even in the finish the distinct spicy aroma in the long finish. Highly elegant and complex!
- Ideal for a spicy Havana or for profound fireside chats.

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Austrian quality brand

Fired in December 1991, stored in wooden barrels for 26 years and bottled in 500 ml bottles in December 2017.

Screw top

Alcohol: 37% vol.