

BRANDY XV

Crafted from carefully selected grapes, Casa Valduga brandies reveal their full expression as they age in French oak barrels for 10, 15, or 20 years.

Crafted from grapes that are grown, fermented, and then distilled in copper pot stills, the refined and luxurious Casa Valduga Brandy reveals its finest expression after XV years of aging in French oak barrels.

Wine style: Distillate

Varietal: Trebbiano

Terroir: Vale dos Vinhedos

Temperatura de serviço: 18° a 25°C

Oak aging time: 15 years in French oak

Sight: Brilliant amber color with golden highlights.

Nose: Intense, with remarkable complexity. Delicate notes of dried fruits and nuts are perceived at the beginning of the tasting. As it evolves in the glass, nuances of vanilla and caramel become more pronounced.

Palate: It stands out for its unctuousness and smoothness, as well as its long persistence.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/brandies-en/?safra=xv>