

FELIPE II

SOLERA RESERVA



CHARACTER

“Our ancestors created this fabulous Brandy for us to enjoy it today and savour its delightful taste of dried apricots and oak, just the way you like; neat, on the rocks or mixed as a cocktail and long drinks”.

- **ORIGIN:** D.O. Brandy de Jerez. Located in Andalucía, south of Spain. The most reputed area for producing Brandy in Spain.
- **BLEND:** 100% Airen. A selection of the best Airen grapes, perfect for creating the rich but delicate flavours of our Brandies.

CRAFTING & AGING

Elaboration starts with a careful selection of wines that we distil in our own distillery, founded in 1880, where we integrate the best from the past with modern techniques.

Through special continuous stills we obtain different styles of rich eaux-de-vie aged in American oak casks, previously seasoned with our premium Sherry wines.

After 1 year aging through the unique and traditional Solera system, **Felipe II** achieves its special dried fruit flavours, good structure and ample body.

SENSORY ENJOYMENT

DRY & HARMONIOUS

- **LOOK:** Luminous amber colour, showing reddish hues, that somehow remembers of Spanish sunset.
- **AROMAS & FLAVOURS:** Remarkable aromas of elegant eaux-de-vie, enriched by nuances of dried apricots and figs and rounded with subtle vanilla and coca flavours.

SERVING & GASTRONOMY

Enjoy it neat, on the rocks or mixed in your favourite cocktail or in long drinks on your own or when having a good time with friends.

Chocolate desserts bring out its lusciousness, and it's also fantastic for mixology.



SINCE 1772

OSBORNE

www.osborne.es