ASBACH

ASBACH 'URALT' 3 YEAR GRAPE BRANDY

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This Wine

TECHNICAL DETAILS

The master distiller takes finest grapes and uses his instinctive feel, following two distillation processes and storage in casks of Limousin oak, to create unique masterpieces in the art of distilling.

Cooper stills are used to distil the wines twice in accordance with tradition and with special care. A "raw spirit" is created in a first stage and is perfected to produce a "fine spirit" in the second stage of distillation. The elaborate distillation process "on yeast" ensures the high quality of the distillates.

The Asbach casks are traditionally made of finest Limousin oak without the use of nails or glue. The casks are all small, they can only hold around 300 litres each, and support the natural interaction between wood and distillate.

TASTING NOTES

Appearance – dark topaz.

Aroma – elegant fusion of vinous and spicy notes, harmonious notes of wood, hint of coco.

Palate – full-bodied and vinous, sweetness of ripe grapes combining with spicy notes of the noble oak-wood, harmonious and enjoyably warming.

Asbach Uralt is one of Germany's most famous brands. It has been made with experience and special care since 1892 to highest quality standards from choice low wines. After a long process of multiple distillation, it matures at least 4 to 5 times longer than the legally prescribed 6 months in small casks of Limousin oak. Its mellow taste and harmonious bouquet make Asbach Uralt the embodiment of perfect quality and superb enjoyment.



VINTAGE DESCRIPTION

- Available sizes: 750ml (6 pc), 1L (6 pc)
- Available in: DE, NJ, PA