

ASBACH

ASBACH 'SPEZIAL-BRAND' 15 YEAR GRAPE BRANDY

RUDESHEIM • RHEINGAU • GERMANY • EUROPE

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

Colour : Dark gold with a hint of red.

Nose : A predominant aroma of jasmine mingled with citrus and vanilla notes and a whiff of floral green apple.

Palate : Elegant, fresh-tasting, vinous and soft, well rounded with a light sweetness and an almost imperceptible hint of bitterness.

Finish : Very extremely long.

This is a 15 year old brandy from German brand, Asbach. Known for being enjoyably spicy and rich, Asbach has something of a cult following after soldiers from the First and Second World War becoming rather fond of it.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available size: 750ml (6 pc)
- Available in: DE, NJ, PA
- ABV%: 40
- Class: Grape

REVIEWS

A longstanding classic
Worth the wait

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

