ASBACH

ASBACH 'PRIVAT-BRAND' 8 YEAR GRAPE BRANDY

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This Wine



TECHNICAL DETAILS

The Estate
Asbach Privat-Brand represents the house's more elevated, age-driven expression, showcasing greater depth and refinement than the flagship Uralt. It reflects Asbach's long tradition of extended oak aging and careful blending for complexity and balance.

Production Process
Asbach Privat-Brand is distilled from selected wines using column stills, following traditional German Weinbrand methods. The spirit is aged for a minimum of eight years in oak barrels, allowing for deeper oxidation and integration of wood influence. Extended maturation enhances texture, complexity, and aromatic depth while preserving balance. Final blends are carefully assembled to maintain consistency and the house's signature smoothness.

Serving Suggestions
Best enjoyed neat in a brandy snifter to fully appreciate its aromatic complexity and long finish. Allowing the spirit a few minutes to open in the glass enhances its layered character. This is a contemplative, after-dinner brandy well-suited to slow sipping rather than mixing.

TASTING NOTES

The nose is elegant and layered, with aromas of dried apricot, fig, vanilla pod, and polished oak. On the palate, it is smooth and full-bodied, offering flavors of caramelized sugar, toasted almond, cocoa, and ripe stone fruit. Oak influence is more pronounced than in younger expressions but remains well-integrated and refined. Subtle spice notes of clove and nutmeg emerge mid-palate, adding warmth and structure. The finish is long and silky, with lingering notes of dried fruit, vanilla, and gentle oak spice.

VINTAGE DESCRIPTION

- Available size: 750ml (6 pc)
- ABV%: 40
- Class: Grape

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