

ASBACH

ASBACH 'PRIVAT-BRAND' 8 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

Appearance : dark amber.

Aroma : decidedly fruity with notes of bitter chocolate and cedar wood.

Palate : full bodied and very spicy, a well-developed flavor of fruits with background notes of almonds and spices.

Finish : very long, with full-bodied, aromatic and ripe notes.

Delightfully full-bodied and very spicy with notes of fig cake and, a well-developed flavor with background notes of almonds and spices. It can be enjoyed neat, with ice, with water, or mixed into cocktails to replace whiskey. Excellent by a fire.

SCAN >>

More About
This Wine



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

VINTAGE DESCRIPTION

- Available size: 750ml (6 pc)
- Available in: DE, NJ, PA