



EMILIO LUSTAU S.A.

(Brandies)

BRANDY DE JEREZ

FACT SHEET



OWNER

Luis Caballero S.A., a family-owned company based in El Puerto de Santa Maria

PRODUCTS

Brandy de Jerez, Señor Lustau

Brandy de Jerez, Señor Lustau, Solera Reserva

Brandy de Jerez, Señor Lustau, Solera Gran Reserva

Brandy de Jerez, Señor Lustau, Solera Gran Reserva, Decanter

SIZE OF THE VINEYARDS

The base wine is purchased from wineries in La Mancha. There are no specific vineyards.

LOCATION OF THE VINEYARDS

These brandies are made by the famous sherry house of Emilio Lustau in Jerez de la Frontera, and the soleras age in the Jerez bodega. The base wine comes from the arid vineyards of La Mancha in central Spain.

GRAPE VARIETIES

The base wine is 100% Airen, a neutral white variety ideally suited to the production of quality brandy.

VINIFICATION AND AGEING

As with Cognac, the best Spanish brandies are distilled from the most neutral base wine possible. Rather than using the more characterful local Palomino, Brandy de Jerez is made from Airen grown in La Mancha. The base wine is single distilled, in a still similar to those found in Armagnac, giving a flavourful but raw spirit. The quality depends on how carefully and how long the brandy is allowed to age. Lustau have some very old stocks of brandy, and use the solera system to integrate this maturity with the fresh fruit of younger spirits. The Solera Reserva is aged for more than 5 years, the Solera Gran Reserva more than 10 years. The casks in which the brandy ages are 500 litre American oak butts, previously used for sherry. This contributes an extra nutty, complex flavour to the brandies.

TASTING NOTES

The Solera Gran Reserva is a fine old tawny gold colour, with a rich, mature, almost sweet nose. Impressions include brown sugar, nutmeg, cloves, dried fruits, vanilla, toffee, nuts, cigar smoke and a refreshing hint of cut grass. In the mouth, it is smooth and creamy, with a little bite on the finish.

MARKETING

These high quality brandies are marketed alongside Lustau's fine range of premium sheries. Quantity is limited, but stocks are reserved for all the major export markets.





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NOTES ON THE PROPERTY

Although not as celebrated as Cognac and Armagnac, Brandy de Jerez has a longer tradition, because Europeans first learnt the art of distillation from the Moors who occupied Southern Spain in the early middle ages. Brandy de Jerez now has its own Control of Origin, but minimum ageing requirements are rather short, and much of the production is rough and unsubtle, and sells to a thirsty but indiscriminating domestic population.

Lustau holds some very old stocks, which they have used to establish fine brandy soleras. The younger spirits quickly take on the character of the more mature, but retain a fresh fruitiness. They are aged in the solera many more years than the minimum, and develop a wonderfully smooth, almost creamy texture. Ageing in old sherry butts gives extra richness and fruit to the brandies. The resulting bottlings are warm, full-flavoured and harmonious. While they are closer in style to Armagnac than to Cognac, they deserve to be judged on their own merits, because they are individual and unique.

For more details on Emilio Lustau, please refer to the separate sherry factsheet.