

# Bodegas Yuste

## Pedro I Solera Gran Reserva Brandy de Jerez



WINERY: *Bodegas Yuste / Aurora*

COUNTRY: *Spain*

REGION: *Andalucía*

APPELLATION: *D.O. Brandy de Jerez*

GRAPES: *100% Palomino*

SOIL: *albariza (chalk)*

AGING: *over 50 years*

WINEMAKER: *Bodegas F. Yuste*

ALCOHOL: *40%*

UPC CODE: *7 37686-31201 0*



### THE WINE:

Originating with brandy from a pot-distillation ("holandas") of Palomino grapes from the legendary 1947 vintage and aged for over 50 years in botas previously containing Amontillado and Oloroso. Converted to Solera in 2016, with only several hundred bottles per year produced. This old Brandy is elegant and dry with exquisite persistence.

### THE WINERY:

Since 1991, Sanlúcar de Barrameda *almacenista* Francisco (Paco) Yuste has pursued the objective of producing Manzanilla up to its highest historic standards. Upon rescue and restoration of venerable, endangered *soleras* and bodegas in Sanlúcar's emblematic Barrio Alto and Barrio Bajo districts, classic Manzanillas and Sherries are produced.

