

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Uralt Brandy 3 yr

Asbach Uralt acquires its unique and distinctive taste through traditional distillation, careful storage for a least 3 years in Limousin oak casks and the secret Asbach maturing and refining process.

COLOR: Dark topaz.

NOSE: Elegant fusion of vinous and spicy notes; harmonious notes of wood; hint of cocoa.

PALATE: Full-bodied and vinous; sweetness of ripe grapes combining with spicy notes of the noble oak-wood; harmonious and enjoyably warming.

FINISH: Slightly smoky notes of wood; nice cocoa notes; stimulating tannins.

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