

**IMPERIAL BRANDY SANDEMAN – BRANDY DE JEREZ – SOLERA – PRODUCT OF SPAIN
–SANDEMAN EST. 1790 – EMBOTELLADO EN ORIGEN Y COMERCIALIZADO POR
SANDEMAN JEREZ S.L. C/PORVERA 3, 11403, JEREZ, SPAIN 40%**

The Sandeman family have through seven generations and 200 years selected and shipped the very best Port, Sherry and Brandy from the Iberian Peninsula.

BY APPOINTMENT TO HER MAJESTY THE QUEEN - WINE MERCHANTS - GEO G. SANDEMAN SONS & CO. LIMITED

Sandeman Brandy is an exceptionally smooth brandy resulting from over 200 years of tradition and experience. Enjoy its appetising toffee vanilla aroma, and fine, mellow taste.

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is amber with golden reflections.

At the olfactory analysis, the perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify the banana, the pineapple the white pear and the vanilla.

At the gustative and retro-olfactory analysis, the balance, formed between the heating sensation justified for the alcoholic percentage of the spirit and the clouds of aroma in the final, is greatly pleasant. When the spirit establishes the contact with the palate, the alcohol is occupying the major part of the palate, but in the meantime it is perceivable the flavours of banana and pineapple.

At the retro-olfactory analysis, the sensations correspond totally to what we have perceived at the nose (banana and pineapple) and the alcohol sensation is just a little bit relaxed and pleasant.

MY PERSONAL OPINION: this is a brandy prepared in Spain by a Portuguese producer to seek out new gustative sensations just to introduce you in the European habit of drinking a distillate at the end of the meal. Its gustative persistence is about 28 seconds. As concerns the typology conformity, I find it in perfectly correspondence to its typology of European brandy. The final gives you an interesting sensation of sweetness which allows us to combine this spirit with some Belgian Milk Chocolate in order to accomplish with the modern theories of the wine-and-food connoisseurship:

- The fatness of the chocolate is counterbalancing the alcoholic sensation of the distillates
- The sweetness of the chocolate is matching sweet final of the spirit
- The gustative-olfactory persistence of the chocolate is pairing with the gustative aromatic persistence of the distillate