

# OAK AGED BRANDY

Brandy is an spirit produced by distilling wine, it is an oak aromatic wine distillate that was aged for long time in wooden vessels to get the great complexity and characteristic flavor profile. This Alcohol is derived entirely from wine grapes of Chilean origin, from a range of both red and white grape cultivars.

Alcohol made from natural raw materials viniferous grape musts fermented. Vinicas Wine Distillate Alcohol is produced 100% in our tartaric acid production plant located in Teno, VI Region, Chile. This Brandy has a golden brown color that it looks just as rich as you feel when sipping on it. The color is achieved from the natural oak aging time.

ANALYSIS	RESULTS
Alcohol Grade (% Vol, 20 ° C)	Min 36% Vol
Methyl Alcohol	Max 0,5 g / l
Propyl Alcohol	Max 0,1 g / l
Isobutyl alcohol	Max 0,005 g / l
Butyl Alcohol	Max 0,005 g / l
Active Amyl and Isoamyl Alcohol	Max 0,3 g / l
Higher Alcohols	Max 0,5 g / l
Total impurities sum	Max 2 g / l
Coloration	Golden Browm
Aroma	Characteristic

