

Gran Duque D'Alba



BRANDY



40% ABV



GENERAL INFORMATION

Gran Duque D'Alba Solera Gran Reserva is an iconic Spanish brandy produced by Bodegas Williams & Humbert, a historic house known for its expertise in aged spirits. Crafted using the traditional solera system, this distinguished brandy matures slowly in oak casks that previously held sherry, allowing it to develop remarkable depth, balance, and elegance. The extended aging process results in a refined spirit with a smooth, full-bodied character and a complex aromatic profile. With its rich heritage and meticulous production, Gran Duque D'Alba Solera Gran Reserva represents one of the most respected styles of Spanish brandy, ideal for sipping neat or enjoying in classic cocktails.

TASTING NOTES

Gran Duque D'Alba displays a deep mahogany colour with attractive golden highlights. On the nose, it reveals elegant aromas of vinous esters accompanied by pronounced balsamic nuances, reflecting its long and careful maturation in wood. The palate is smooth, full, and slightly sweet, with layered toasted and vanilla notes that add warmth and complexity. Its texture is refined and well-rounded, leading to a long and pleasant finish. This brandy is best enjoyed neat in a snifter at room temperature, though its depth of flavour also makes it an excellent pairing with aged cheeses or as a sophisticated base for premium cocktails.