

ROMATE

1781





Cardenal Mendoza is a Solera Gran Reserva brandy made from a selection of the finest distilled holandas, or wine spirits, which are aged using the traditional “Solera y Criaderas” system. The Cask used to age Cardenal Mendoza, which are previously treated with Oloroso and Pedro Ximénez sherry, make up one of the largest Solera Gran Reserva ageing cellars.

Carta Real reveals itself as a unique brandy with seductive, bright hues of old mahogany. It’s elegant aromas of old wood with hints of sweet raisins and plums, along with superbly round, velvety and persistent flavours, are this brandy’s exceptional characteristics, which have grown both in intensity and subtlety over time.

Non Plus Ultra is distilled and aged in the traditional solera system, which is a continual blending process of the oldest brandies in American oak casks. By combining static and dynamic aging, Bodegas Sánchez Romate has managed to create the most unique and rarest of brandies, which are outstanding in quality and contains an extraordinary taste and character.

Romate Brandy Transparent and bright mahogany colour. Clean and round, with flavours that remind you of wine and old oak. Dry and smooth.

Romate’s smoothness and balance makes it the perfect after-dinner drink.

Tasting Notes

Type: Jerez Brandy

Alcohol Vol: 40°

Ageing: 15+ years

Distillation: Pot Still

Wines: Airen Grape

Casks: Previously used for Oloroso and PX

Coulores: Very dark, bright, transparent, seductive

Aromas: Elegant, reminiscent of wine, distinguished, raisins

Flavours: Very smooth, round, perfect balance, long, warm tone, old oak, slightly sweet

Gastronomy: After dinner, coffees, Havana cigars

Tasting Notes

Type: Sherry Brandy

Alcohol Vol: 40°

Ageing: 30+ years

Distillation: Pot Still

Wines: Airen Grape

Casks: Previously used for Oloroso and PX

Coulores: Dark mahogany, bright, transparent, seductive

Aromas: Clean, round, elegant, reminiscent of wine, distinguished, hints of raisins and plums

Flavours: Very smooth, round, balanced, persistent, warm tone, old oak, slightly sweet

Gastronomy: After dinner, coffees, Havana cigars

Tasting Notes

Type: Sherry Brandy

Alcohol Vol: 40°

Ageing: 50+ years

Distillation: Pot Still

Wines: Airen Grape

Casks: Previously used for Oloroso and PX

Coulores: Very dark mahogany, bright, transparent

Aromas: Clean, aged Oloroso, round, elegant, noble, distinguished, hints of raisins and plums

Flavours: Very smooth, round, balanced, persistent, warm tone, old oak, exquisite

Gastronomy: After dinner, coffees, Havana cigars

Tasting Notes

Type: Sherry Brandy Solera Reserva

Alcohol Vol: 40°

Ageing: 2+ years

Distillation: Pot Still

Wines: Airen Grape

Casks: American Oak cask, Previously used for Oloroso and PX

Coulores: Dark and brilliant

Aromas: Clean, round, reminders of wine.

Flavours: Very smooth and warm, slightly sweet, persistent, old oak

Gastronomy: After dinner, coffee, cigars

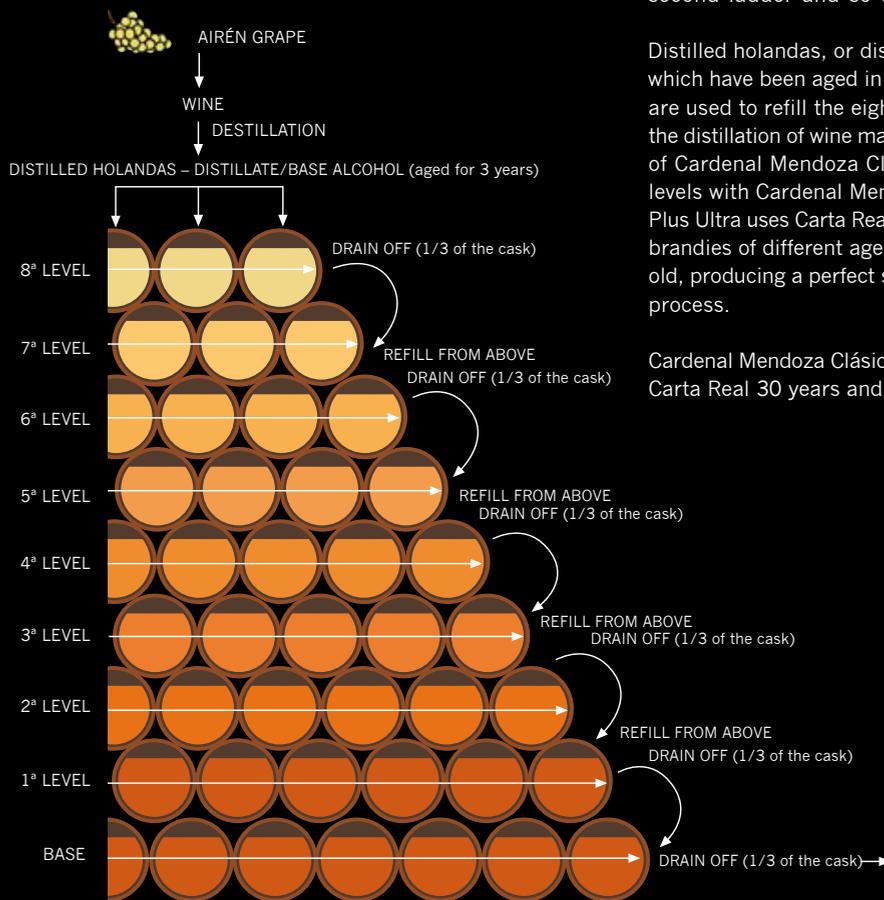
CARDENAL MENDOZA BRANDY: THE SOLERA SYSTEM A STAIRWAY TO HEAVEN

The unique ageing process of Cardinal Mendoza Brandy is what gives this brandy its inimitable characteristics. The Cardinal Mendoza Clásico "Solera System" consists of a set of American oak casks divided into nine levels, with eight levels above the base. Each level contains on average 400 casks of brandy which have been previously aged with Oloroso and Pedro Ximénez sherry. The most mature brandy, which will be bottled, is conserved in the base or "Solera", whilst the levels go in descending order of age, with the eighth level containing the youngest brandy.

Three times per year, a third of each cask conserved in each level is drawn off, to the level below. After this long ageing and blending process, the brandy on the base level is ready to be bottled. At the same time, the brandy that has been drawn from the base is replaced with the same quantity of brandy (1/3) from the first level, which in turn will be refilled brandy from the second ladder and so on. This process is called "refilling".

Distilled holandas, or distillate, with an alcohol content of 42%, which have been aged in the open air for three years beforehand, are used to refill the eighth and youngest level. They come from the distillation of wine made from the Airén grape, the raw material of Cardinal Mendoza Clásico Brandy. Carta Real refills its last levels with Cardinal Mendoza Clásico in the same way that Non Plus Ultra uses Carta Real. This continuous process mixes together brandies of different ages, some of which are up to seventy years old, producing a perfect standardization as well as a better ageing process.

Cardenal Mendoza Clásico Brandy has an average age of 15 years, Carta Real 30 years and Non Plus Ultra 50 years.



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