







Denomination: Brandy

Ageing: 24 months in American

oak

Alcohol: 40% vol.

Residual sugars: 7g/l

PRESIDENTE

Pedro Domecq is a household name in Mexico where its most popular brand, Presidente, is virtually synonymous with brandy. The Domecq company was founded in Jerez, Spain 1822 by Pedro Domecq Lembeye to produce high quality sherries and later, brandies. In 1941 the company expanded into Latin America setting up brandy distilleries and soleras in Mexico and South America, and later launching Presidente in 1956 and Don Pedro in 1961. In 2017 the production plant in Mexico and the Presidente and Don Pedro brands were purchased by Spain's González Byass.

PRODUCTION

Presidente brandy is produced from a blend of the best grapes from the Hermosillo region of Mexico. Following distillation, the spirit is aged for a minimum of 24 months in American oak barrels. The spirits chosen for Presidente are selected for their combination of fruit and oak notes.

TASTING NOTE

Presidente is clean and bright with a medium amber color. On the nose fruity with slight oak aromas and touches of caramel. Dried fruits and vanilla aromas from the American oak over a base of almonds. On the mouth a sweet entrance which develops into s slightly bitter finish with notes of caramel and oak.

SERVING

Perfect as a mixed drink with cola or soda or also in cocktails such as Margarita.

CONTACT:

GONZALEZ BYASS USA 1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642

TEL: 773 334 6700

info@gonzalezbyassusa.com

@gonzalezbyassusa

González Byass

Desde 1835

Familia de Vino