

Gran Duque D'Alba

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Region: Jerez, Spain Date Established: 1877

Bodegas Williams & Humbert, founded in 1877 by brothers-in-law Sir Andrew Williams and Arthur Humbert has been considered one of the world's most prestigious wine and spirits producers for more than 130 years. Located in the heart of Jerez de la Frontera, the heart of sherry production, and with vineyards spanning more than 1200 acres; Bodegas Williams & Humbert has utilized the solera system of aging, not only their sherries, but also in aging one of the oldest and most refined brandy de Jerez lines, Gran Duque D'Alba.

Gran Duque D'Alba is named for Fernando Alvarez de Toledo y Pimentel, the Grand Duke of Alba. First bottled in 1945, the Gran Duque D'Alba is made from juice of Palomino and Airen grapes that are fermented and then distilled in pot stills. After distillation the spirit is aged in utilizing the traditional solera method of aging creating three marques.

Gran Duque D'Alba Gran Reserva, aged 12 years by Solera, may be the most notable in the line, also serves as the base for the additional two marques in age. Gran Duque D'Alba XO is a combination of the oldest brandy, as well as the Gran Reserva aged for 18 years. Gran Duque D'Alba Oro is the oldest of the brandy aged by Solera method at 25 years.

Each brandy de Jerez shares a rich mahogany color with a soft, smooth, full-rounded taste that brings out vanilla and dark fruit notes of the barrel aging and influence of the Solera aging.



- GRAN DUQUE D'ALBA GRAN SOLERA A combination of fermented white wine bases aged for 12 years in Sherry casks thru the Solera system. A medium dry flavor profile, filled with sweet notes of vanilla barrel spice and dark red fruits with a light viscosity. The long chocolate and caramel notes on the finish allow for the Gran Reserva to be versatile in enjoyment as either a neat pairing with desserts or cheeses or as the primary ingredient in traditional brandy cocktails.

- GRAN DUQUE D'ALBA XO A combination of two expressions of Solera Aged brandies, Gran Reserva and ORO. The XO is aged for no less than 18 years in casks that previously held Don Guido Pedro Ximenez 20 year old Sherry. All barrels and sherry production have been guaranteed by the Consejo de Jerez (governing body for the Sherry Triangle). Aromas of dark red fruits and cherry, with a palate that has a long finish with notes of chocolate and tobacco notes.

- GRAN DUQUE D'ALBA ORO Aged no less than 20 years in casks that previously held 25 year old Solera aged Williams & Humbert Palo Cortado sherry. The oldest of the Spanish Brandy line, this expression offers deep notes of dark black plums and figs, with notes of chocolate and tobacco on the very long but light finish.



- Gran Duque D'Alba Solera Gran Reserva Brandy De Jerez 93 points, Excellent & Highly Recommended - Ultimate Spirits Challenge 2018
- Gold Medal Winner – San Francisco World Spirits Competition 2013

