
Gran Duque De Alba Q&A

What is Gran Duque De Alba Solera Gran Reserva

Gran Duque De Alba is a rich, super-premium brandy from Jerez in Spain. Classified as a Solera Gran Reserva brandy, Gran Duque De Alba is aged for at least 10 years under the carefully regulated Solera system in oak casks that previously held Oloroso sherry. The brand is a statement of exceptional quality that is uniquely Spanish.

What is Brandy de Jerez?

There are only three official brandy regions in the world – Cognac and Armagnac in France and Jerez in southwestern Spain. Jerez is located in the Andalusia region where the rich, chalky soil and a climate, affected by both the Atlantic and Mediterranean, combine to create a unique atmosphere conducive for producing some of the brandies in the world.

What Is Special About the “Jerez D.O” status?

The wine producers of Jerez have made regulations controlling the production process dating back to 1483 which were finally ratified internationally in 1891 as The Jerez Denomination of Origin (DO).

This DO is closely controlled by a Consejo Regulador (regulatory council) to ensure that strict production and ageing processes are adhered to. The Consejo is responsible for checking every aspect of the production process – from the vineyards to harvesting procedures to ageing and quality control.

Jerez is part of an international forum which includes Port, Champagne and Cognac. Brandy de Jerez, of which Gran Duque D’Alba is one of a handful of brands, is hoping to spread the word about this very special denomination.

Who Was the Gran Duque D’Alba?

The Gran Duque D’Alba was a member of the Spanish aristocracy, who fought as Duke of the regiment of Flanders. When the brandy was first made in 1945 the current duke who was a friend of the distiller was asked if it could be named after him, but he insisted it be named in honor of his ancestor.

How Should I Drink/Serve It?

Gran Duque De Alba is best served at room temperature in a brandy snifter. It may also be used in a variety of brand based cocktails such as the signature “Madrid” – a Manhattan using Gran Duque instead of bourbon, or “The Duke” – a sidecar using Gran Duque.

I'm Not a Cognac Drinker, Why Should I Try Gran Duque?

While many people enjoy a fine Cognac or Armagnac, some dislike the dry, evaporating fumes and mild burning sensation that often accompanies these spirits. Gran Duque De Alba, having been carefully aged in sherry casks and blended for years using the solera system, has a much smoother and distinctly different taste than other brandies. Often, those who don't enjoy cognacs like the taste and texture of Gran Duque De Alba.

What is Gran Duque D'Alba Oro?

Gran Duque D'Alba Oro is the ultra-premium expression of Gran Duque de Alba. It is aged for 20 years in oak before it is released.

How Does The Brandy Solera Work?

First, Airén grapes are made into a pure white wine which is then distilled and placed into the horizontally stacked casks of the solera system. The liquid matures in American oak casks, formerly used to age sherry. Over a decade young brandies are fractionally blended with older ones down through the rows of casks for consistency and harmony.