



KVINT BRANDY 3 Y.O.

Tiraspol Winery & Distillery KVINT, Pridnestrovie, Moldova

eCommerce # 455096 | 40.0% alc./vol. | 500mL | \$25.75

Harmonious and well-balanced, divine tones in aroma, ideal for creating cocktails.

History and Terroir:

Tiraspol Winery & Distillery “KVINT” is 120 years old, it holds a leading position among the manufacturers of alcoholic beverages in Moldova. 2000 ha of vineyards stretch on variety of soils (sandy, with high content of calcium, rich in limestone, southern black soil etc.) in Kamenka, Rashkovo and Doibani regions, well-protected from the winds by the Poyany and Kalagur woods.



Vinification:

Fermentation in tanks. The wine is distilled in Alambic pot-stills in two stages. First stage results in the basic raw spirit “brouillis” 29-32% alc./vol. The second stage, known as “la bonne chauffe” (or good heating) results in 62-70% spirit. Aged 3 years in Limousine oak. The final step is blending.

Sugar: 15 g/L

Serving suggestion and food pairing: Serve at ~22°C in brandy glasses. Perfect accompaniment for lean meat, olives, aged cheese, nuts and dry fruits. Perfect as a basis for cocktails.