

APPLE BRANDY

Santa Fe Spirits Apple Brandy is an unsweetened brandy made in the Calvados style. It uses Jonathan and Gala apples from Colin Keegan's own orchard, as well as apples from Southern Colorado. It is aged almost a year in new American oak barrels then bottled by hand in Santa Fe, NM.

TASTING NOTES:

Serious Eats says, "is an oak-laced homage to the classic Calvados brandies from France. It's medium-bodied with bursts of honey and allspice from the time spent in new American oak barrels, and a crisp closing bite from the use of Jonathan and Gala apples. Mix a few ounces in a hot toddy with a ribbon of honey to counteract the brandy's dryness."



Gold – 2013 Denver International
Spirits Competition
Silver – 2012 San Francisco World
Spirits Competition
Silver – 2012 Beverage Testing Institute