



Plum Brandy N/V

SPIRIT DESCRIPTION

Excellentia Plum Brandy is a double distilled fruit brandy made from traditional and well known Damson Plums. Serbia is the second largest producer of plums in the world, with approximately 750,000 tons produced; therefore the Serbian plums are high in quality. Šljivovitz, as a specified name for a plum brandy, derives its name from 'sliva' which means plum in Serbian language.

Excellentia Distillery selects its plums from their orchards and carefully selected growers from Western Serbia. The fruit is fermented in stainless steel tanks prior to distillation.

Only the best quality plums are used, specifically a flesh of the plums, excluding the fruit skin, seeds, and stones.

DISTILLATION PROCESS

Excellentia uses copper steel pots for distillation, which is carried out in July-August, at the time of plum harvest. The final distillate at 68% abv, is lowered to 45% by stabilization process and adding distilled water. It is then chilled to 48°F, filtered and bottled.

TASTING NOTES

Excellentia Plum is a clear fruit brandy with pronounced aromas of ripe plums. On the palate, it is soft, full, balanced, well rounded, with flavors that persist long into the finish.

TECHNICAL DATA

Ingredients:

Aging:

ABV:

Sizes Available:

Damson Plums of Western Serbia.

Aged for at least 6 months in inert 225L stainless steel tanks.

45 %

750ml

PRODUCER PROFILE

Region: Pocerina
Country: Serbia