



CARLOS·I



COCKTAIL BOOK



A MAGICAL HISTORY

Our history begins in 1889, when a cellar master found some mysterious barrels in his old cellar in Jerez. Neither the cellar master nor anyone else ever found out where they came from. But he immediately realised they contained the most exquisite brandy he had ever tasted.

He called it Carlos I, because in its flavour he sensed the destiny of a great conqueror: the destiny of building one of the greatest known empires.





CARLOS I

ORIGIN

Carlos I is the son of a legacy of artesanal tradition and wisdom.

The result is a subtle brandy, charismatic and of complex characteristics, that awakens the senses. An unmistakable brandy.

TASTING NOTES

COLOUR: A deep amber colour punctuated with bold golden accents.

AROMA: Intensely aromatic with notes of vanilla and cocoa.

FLAVOUR: In the mouth, it is persistent, balanced and complex.



PERFECT SERVE CARLOS I

INGREDIENTS

- 5 cl of Carlos I
- 2 rocks of ice
- Orange peel
- A few drops of Angostura Bitters

The aromas of the Angostura enhance the oak notes of Carlos I and the orange blends perfectly with the notes of vanilla and cocoa.

PRESENTATION

Serve directly in a shallow glass, adding a few drops of Angostura Bitters on top of the ice and macerating the orange peel with the help of an imperial spoon.



IMPERIAL MANHATTAN

INGREDIENTS

- 5 cl of Carlos I
- 2.5 cl of red Vermouth
- A few drops of Angostura Bitters

METHOD

Place all ingredients in a mixing glass with plenty of ice and cool with the help of an imperial spoon.

PRESENTATION

Prepared in a Martini glass without ice and garnished with a maraschino cherry.

APERITIVO EN JEREZ

INGREDIENTS

- 5 cl of Carlos I
- 3 cl of red Vermouth
- 3 cl of Aperol

METHOD

Put all ingredients directly
in a glass with plenty
of ice.

PRESENTATION

Prepare in a shallow glass
garnished with a fine
orange slice.





BRANDY CRUSTA

INGREDIENTS

- 5 cl of Carlos I
- 2.5 cl of lemon juice
- 1.5 cl of triple sec
- 1 cl of Maraschino liqueur

METHOD

Place all ingredients in a cocktail shaker, shake strongly and strain twice with a strainer.

PRESENTATION

Prepared in a Martini glass, without ice and adorned with a crust of icing sugar to give a frosted look.

BRANDY TAI

INGREDIENTS

- 6 cl of Carlos I
- 3 cl of lime juice
- 1.5 cl of triple sec
- 1.5 cl of orgeat
- 1.5 cl of caramel syrup

METHOD

Place ingredients in a shaker and shake.

PRESENTATION

Prepared in a tiki mug decorated with a touch of mint, a twist of orange peel and a maraschino cherry.





LADY FLAMENCO

INGREDIENTS

- 5 cl of Carlos I
- 4 fresh raspberries
- 3 cl of natural orange juice
- 1.5 cl of cherry liquor

METHOD

With the help of a mortar mash 4 raspberries to a purée, then add the remaining ingredients and ice in the cocktail shaker.

Shake intensely and serve with a strainer.

PRESENTATION

Prepared in a glass and decorated with a raspberry and a little rosemary.

BRANDY JULEP

INGREDIENTS

- 6 cl of Carlos I
- 1.5 cl of liquid sugar
- A few drops of Angostura Bitters
- 7 mint leaves

METHOD

With the help of a mortar mash the mint leaves directly into the glass, then add the bitter and crushed ice, finally add Carlos I and mix intensely.

PRESENTATION

Prepared in a Julep glass and decorated with some mint and an orange peel.





HORSE'S NECK

INGREDIENTS

- 6 cl of Carlos I
- 20 cl of Ginger Ale

METHOD

Place directly in a glass with plenty of ice.

PRESENTATION

Prepared over abundant ice and decorated with an orange peel.

ESPRESSO BRANDY

INGREDIENTS

- 5 cl of Carlos I
- 5 cl of coffee
- 1.5 cl of vanilla syrup
- 1.5 cl of chocolate liqueur

METHOD

Serve the ingredients in a cocktail shaker and shake energetically to serve with a strainer.

PRESENTATION

Prepared in a Martini glass and decorated with grated dark chocolate.



BRANDY JAMAICA

INGREDIENTS

- 5 cl of Carlos I
- 3 fresh cardamoms
- 1/2 fresh passion fruit
 - 1.5 cl of vanilla
 - 1.5 cl of lime juice

METHOD

With the help of a mortar gently mash the three cardamoms in the shaker. Then serve the rest of the ingredients with abundant ice, shake energetically and finally serve with a strainer.

PRESENTATION

Prepared in a Martini glass and decorated with half a passion fruit, a lump of caramelized sugar and an edible flower.



BRANDY & CHAMPAGNE

INGREDIENTS

- 5 cl of Carlos I
- 3 cl of lime juice
- 2.5 cl of sugar
- 10 cl of champagne

METHOD

Produced in a cocktail shaker with very cold champagne.

PRESENTATION

Prepared in a champagne glass, decorated with an edible flower and a lemon peel.





CARLOS I IMPERIAL

ORIGIN

CARLOS I Imperial is the result of more than 230 years of tradition and wisdom. It was created to commemorate the 400th anniversary of the death of Carlos I.

It is an exquisite blend of brandies, some of which have aged for more than 20 years in oak casks, previously containing our premium Sherry wines, Olorosos and Amontillados.

TASTING NOTES

COLOUR: A beautiful and attractive intense mahogany colour with subtle golden highlights.

AROMA: Displaying oak aromas with notes of walnut, fig and hazelnut.

FLAVOUR: On the palate it is extremely silky, with a luxurious and sophisticated finish.

PERFECT SERVE CARLOS I IMPERIAL

INGREDIENTS

- 5 cl Carlos I Imperial

The perfect way to enjoy
Carlos I Imperial is neat.

PRESENTATION

Serve directly in a shallow
glass and prepare yourself for
sublime enjoyment.





www.carlosbrandy.com
www.disfruta-de-un-consumo-responsable.com