



## COFFEE LIQUOR:

# ALITIA JUAN MÍGUEZ

GRAPE BAGASSE FROM:

TREIXADURA/GODELLO/  
ALBARIÑO

ORIGIN:

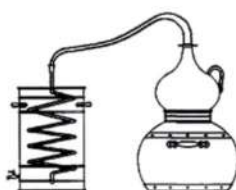
**GALICIA**

ALCOHOL LEVEL:

**25%**

SERVICE TEMPERATURE:

**6/8°C.**



GASTRONOMY:

DRY DESSERTS PERFECT  
COMPANION, CREAM AND  
BUTTER BISCUITS.

PRODUCTION:

This Orujo liquor is a natural beverage obtained by simple distillation of marc grape. The process is carried out in copper craft stills, by means of the slow steam trawl distillation, step by enrichment column to obtain maximum purity with cold refinement in stainless steel tank.

With this brandy the coffee liqueur is made, cold maceration with orange and lemon.

KIND OF COFFEE:

Natural origin Colombia and Brazil.

TOAST:

It is executed manually resting before starting the maceration.

TASTING NOTE:

VISUAL PHASE:

Bright appearance, cleansed, attractive coffee color, crystalline.

SMELLING PHASE:

Intense aroma, complex and elegant natural coffee.

TASTING PHASE:

Balanced, smooth, excellent harmony between the Galician orujo and the coffee. Velvety, dense, long and tasty.

**88 Points premium guide Peñín**

PRESENTATION: 70 c.l. bottle / 6 units wine box.

**VEGAN**

PROJECT:

When Juan Míguez Montero in 1980 decides to develop and market its own wine, with the bagasse from the grape of each vintage distills and produces the Alitia liquor and liquor collection.

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