



CREAM LIQUOR:

ALITIA JUAN MÍGUEZ



GRAPE BAGASSE FROM:

TREIXADURA/GODELLO/
ALBARIÑO

ORIGIN:

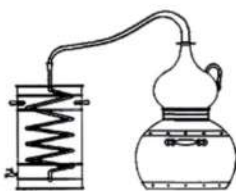
GALICIA

ALCOHOL LEVEL:

15%

SERVICE TEMPERATURE:

6/8°C.



GASTRONOMY:

Night and tabletop drink.
Ice cream and chocolates
companion.

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, adding a base of milky cream from Galicia, sugar, vanilla, cocoa and caramel.

TASTING NOTE:

VISUAL PHASE:

White wood color.

SMELLING PHASE:

Great intensity with memories of vanilla and cinnamon.

TASTING PHASE:

Broad silky and soft.

88 Points premium guide Peñín

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

VEGAN

PROJECT:

When Juan Miguez 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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