



CHERRY LIQUOR:

ALITIA JUAN MÍGUEZ



GRAPE BAGASSE FROM:

TREIXADURA/GODELLO/
ALBARIÑO

ORIGIN:

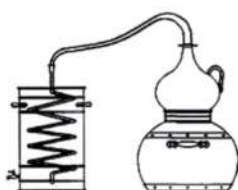
GALICIA

ALCOHOL LEVEL:

28%

SERVICE TEMPERATURE:

6° C.



GASTRONOMY:

A PERFECT COMPANION WITH
DESSERTS COOKIE TARTAS,
CUSTARD AND CAKES.

VERY DIGESTIVE

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 Cherry liquor is made, cold macerated with cherries that rest for a while.

TASTING NOTE:

VISUAL PHASE:

Bright red color with ruby flash due to the cherries maceration.

SMELLING PHASE:

Frosty fruit aroma.

TASTING PHASE:

Soft silky and with final bitterness.

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.



BODEGASYDESTILERIAS@OVENTOSELA.COM
WWW.OVENTOSELA.COM +34 678 660 093