



HERBS LIQUOR:

ALITIA JUAN MÍGUEZ



GRAPE BAGASSE FROM:

TREIXADURA/GODELLO/
ALBARIÑO

ORIGIN:

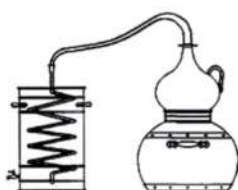
GALICIA

ALCOHOL LEVEL:

28%

SERVICE TEMPERATURE:

6° C.



GASTRONOMY:

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 herbs liquor is made, cold macerated, with more than 10 types of herbs, thyme, chamomile, rosemary, anise, etc. that rest for a while.

TASTING NOTE:

VISUAL PHASE:

Lemon yellow crystalline appearance with intense green flashes.

SMELLING PHASE:

Floral aroma and frosty fruit.

TASTING PHASE:

It is long, balsamic and with final balance.

89 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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