

Otaola Pacheran Casero

£25.00

Vintage:

Bottle Size: 100cl

Alcohol %: 25%

Country: Spain

Description:

The fruits are macerated in the cellar along with the best natural alcohols of agricultural origin, in a period of time of approximately six months months. When the maceration is finished, it is separated from the fruit and selected with natural essences of anise and syrup or glucose from agricultural sugar. The objective of the maceration process is the extraction of the aroma, flavor and color of the sloe berries. It used 125 gr. of sloe berries per liter of final product.

The Pacharan "OTAOLA", contains organoleptic qualities that make it unique, and is characterized by its balanced aroma and taste of sloe berry and anise.

It is recommended to enjoy it cold in glass. It can also be consumed with ice, without losing its characteristics characteristics of initial taste, aroma and taste.

Cepages:

Group: Liqueurs

Sub group:

Colour: Herb Liqueurs

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards



Other Info: