

HERBS SPIRIT

Spirit

Spirit obtained from the artisanal distillation of the best bagasse from the winery.

Copper stills

We distill the best bagasse from the winery in traditional copper stills.

Process

In the distillation process we extract the alcohol and aromatic components very slowly. Although the yield is very low, the heart of the distillate contains a high concentration of essential oils that give rise to an excellent spirit. We close the vine cycle by composting the bagasse on the vineyard.

The heart of the distillate extracted is **macerated with a personal selection of aromatic herbs and seeds**. The elegance and balance of the spirit are reached reducing the natural alcohol and slightly sweetening it.

Production

2.000 botellas

Alcohol content

38% vol

Packaging

Individual 50cl box.
Six units pack.

Temperature

8-12° C.
Great digestive.

Tasting

Sight: Amber colour, medium intensity.

Nose: Complex and hermonious aromas, with liquorice, anise and orange blossom, among others.

Mouth: Enveloping and persistent. Perfect balance between spices and sweetness. Marked silkiness on the palate.

