

WHITE 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.

Production

2.000 botellas

Alcohol content

45% vol

Packaging

Individual 50cl box.
Six units pack.

Temperature

8-12° C.
Great digestive.

Tasting

Sight: Crystalline.

Nose: Intense aromas of grapes and raisins.

Mouth: Ample, unctuous and smooth, with a very silky final sensation and slight bitterness.

