

AGUARDIENTES AND LIQUORS FROM GALICIA



FONTE do FRADE





The *traditional* art of distillation has been passed down for decades in our family since 1877. Mr. Jose Ozores an alchemist distilled and produced the original liquor Cilantro. The tradition continues to this day in the modern distillery where the aguardientes and liquors are recognized as the finest and award winning in Galicia.

We achieve the *highest quality* product bases on sourcing the best raw materials. The Orujo of Albariño comes from our **35 hectares** of vineyards in the Baixo Miño (Lowe Miño Area). The high quality of which is reflected also in our choice of herbs, fruits and coffee.

Orujo or White Galician Aguardiente, Herbs Liquor and Coffee Liquor Fonte do Frade are protected under Geographical Indication and this granted by the *Regulatory Council of Traditional Aguardientes and Liquors from Galicia*. This therefore maintains and maximizes their distinctive high quality.





Galician Aguardiente*

Bright and clear with silver tones. Made from a selection of the very best marcs. Distilled from the Albariño it has great intensity with aromas and hints of nuts, roses and is slightly sweet.



Galician Herbal Liqueur*

With a cristal bright ripe lemon color. The base of this aguardiente is again the fine marcs produced from the Albariño. Prepared by cold maceration and triple distillation with the addition of our selection of botanicals.



Galician Coffee Liqueur*

With an attractive, brilliant chestnut colour. This liqueur is prepared by cold maceration using natural coffee from Cerrado in Brazil. The process takes two months during which time orange zest and nutmeg are incorporated. The liqueur is maintained for six months in stain less seed tanks. The resulting coffee liqueur is soft, smooth and sweet with hints of cacao.





Crema Liqueur

An aguardiente marc from the albariño distillation with a milk base, it has notes of toffee and vanilla. Delicious and unctuous.



Toasted Liqueur

A liquor made with a macerated base of Orujo with caramel sugar brandly and pure spring water from the Argallo Hills for great homogenization. It is smooth and quite dry.



Chocolate Cream Liqueur with Cherries

Made from the Albariño grape marc. A milk based liquor with notes of toffee, chocolate, cherries and coffee. Rich and unctuous.

A TRADITIONAL REGION

A traditional region lying between the rivers Miño and Tamuxe, sheltered from Northern winds by the Argallo mountains is the valley of O Rosal. Its mild microclimate gives it a privileged enclave ideally suited to agriculture, and in particular viticulture and the cultivation of fruit trees.

In mid autumn when the grape must is resting in the barrels and the wine harvest is completed, when the night is longer than the day. On the roads of the Galician parishes came the aguardenteros with their colourful copper stills.

Converting the inert must from the grape, into ungovernable fluids to warm up the morning cold of winter.

Today the system is modern and modified, however this is still the land of O Rosal, the loins of the Mino where the cycle is repeated using the same trusted recipes and techniques.

This results in our spirits and liquors being full of aromas, and a compendium of deep essences of the earth.





CONSELLO
REGULADOR



CERTIFICADA COMO RUTA DEL VINO DE ESPAÑA
CERTIFIED AS SPAIN WINE ROUTE

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