



FONTE DO FRAIDE

Product: Liqueur of Coffee

Alcoholic Strength: 30% vol.

Elaboration:

Liqueur elaborated by means of cold maceration of natural and selected coffee from Cerrado (Brazil) in our `Aguardiente´ for a month, where orange peel and nutmeg will be also added.

Afterwards, it is filtered and sweetened until its perfect dissolution. It remains at rest for twelve months before being bottled.

Tasting notes:

Bright and attractive brown colour. High aromatic intensity, soft, sweet and with cocoa hints.

Consumption:

Keep in the fridge. Freezing is not recommended since it distorts its original palate.

Formats:

