

BODEGAS TERRAS GAUDA

PORTA do MIÑO



LICOR DE HIERBAS

Geographic denomination: Licor de Hierbas de Galicia

Alcohol content: 35% vol

Net content: 70 cl

PRODUCTION

Starting with our “orujo” resulting from the distillation of the Albariño grape pressings, and after adding the necessary sugar, we begin a long maceration with the liqueur and twelve aromatic herbs, that include chamomile, mint, coriander, nutmeg, licorice and sage.

The product is stabilized at a low temperature, and later is analyzed before being bottled.

TASTING NOTES

Cristaline and clean appearance. It looks a lively greeny yellow colour.

The Herbal Liqueur is characterized by the aromas reminiscent of the original “eau de vie”, sustained by the clean fragrance of herbs which include chamomile and subtle notes of orange blossom.

Somewhat oily in the mouth, harmonic, long, persistent and with a pleasant and delicate final sweetness.

Serve between 10°C and 12°C in a tulip shaped glass for the best taste.

