



Castello de San Lorenzo

Product: Aguardiente of Orujo

Alcoholic Strength: 40% vol.

Elaboration:

Distillate made from Aguardiente of selected Albariño pressed skins, which are fermented for twenty days and then, triple-distilled. It remains for a year at rest before its bottling.

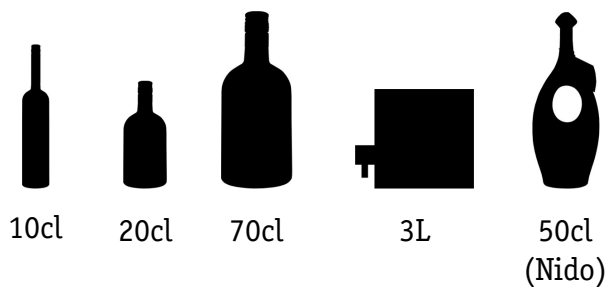
Tasting notes:

Bright and crystalline, with silvered hints. High intensity, with secondary aromas and notes of dried fruit, roses and lightly sweet.

Consumption:

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

Formats:





Castelo de San Lorenzo

Product: Liqueur of Herbs

Alcoholic Strength: 30% vol.

Elaboration:

Liqueur elaborated by means of a cold maceration of a selection of herbs in our `Aguardiente`. This process could last, at least, a month. Then, it is distilled, obtaining a crystalline and perfectly balanced product. Afterwards, it is sweetened and the characteristic colour of the liqueurs of herbs is added.

Eventually, it remains for six months at rest before its bottling.

Tasting notes:

Crystalline, ripe lemon colour. Predominance of the sweet aromas of the citrus, apart from the fragrance given by the different aromatic herbs used.

Consumption:

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

Formats:





Castelo de San Lorenzo

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.

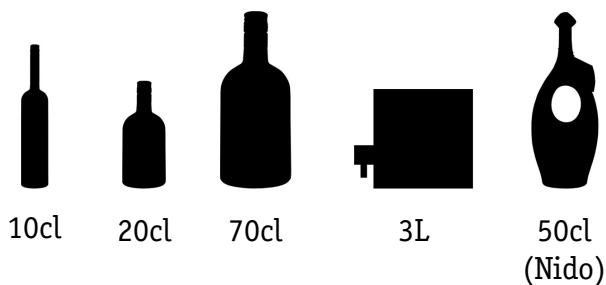
Tasting notes:

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:





Castelo de San Lorenzo

Product: Liqueur of Honey

Alcoholic Strength: 30% vol.

Elaboration:

Liqueur elaborated by means of cold maceration of high quality honey from the mountains of our region in our 'Aguardiente'.

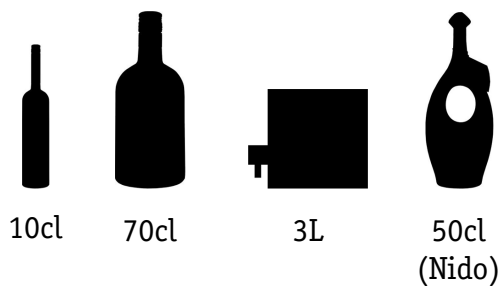
Tasting notes:

Toasted colour, bright and very crystalline due to an accurate decantation and several filters. Floral and balsamic aromas are the result of its high quality raw material.

Consumption:

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

Formats:



10cl

70cl

3L

50cl
(Nido)



Castelo de San Lorenzo

Product: Tostada Liqueur

Alcoholic Strength: 30% vol.

Elaboration:

Liqueur elaborated by means of dissolving sugar in our 'Aguardiente', caramelized in our distillery.

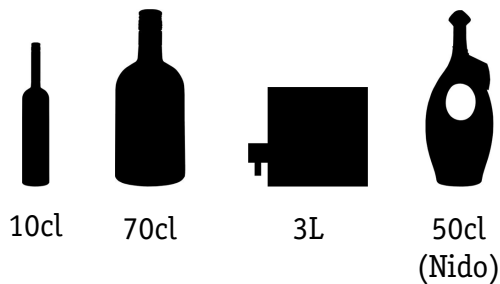
Tasting notes:

Bright, amber colour. Vanilla and pit fruit aroma. Soft, intense and quite dry.

Consumption:

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

Formats:



10cl

70cl

3L

50cl
(Nido)



Castelo de San Lorenzo

Product: Cream Liqueur

Alcoholic Strength: 17% vol.

Elaboration:

Dairy-based liqueur with high fat content, which provides it unctuousness and a long lasting finish. Aromatized with natural extracts, where a taste and fragrance of toffee and vanilla is added.

Tasting notes:

Very unctuous liqueur, with toffee and vanilla notes and a pleasant touch. It can be served on the rocks.

Consumption:

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

Formats:



10cl



20cl



70cl



3L



50cl
(Nido)