



Cilantro

Product: Liqueur of Cilantro

Premium Product originated in Goián (Galicia-Spain) at the end of 19th century.

Alcoholic Strength: 33% vol.

Elaboration:

Liqueur elaborated by macerating aromatic and medicinal herbs (coriander, aniseed, cinnamon...) with `Aguardiente of Orujo´. It remains at rest for three months before being bottled.

Tasting notes:

Crystalline, toasted colour with balsamic, sweet and unmistakable fragrance. Light citrus hints and very digestive.

Consumption:

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

Formats:



70cl