



## PAZO DE VALDOMIÑO

**Product:** Aguardiente of Orujo

*Premium Product under the protected Designation of Origin: Orujo de Galicia.*

**Alcoholic Strength:** 43% vol.

**Elaboration:**

Distillate made from Aguardiente of Albariño pressed skins by means of triple distillation. It remains for a year at rest before its bottling.

**Tasting notes:**

Bright, highly crystalline, with secondary aromas, nuances of fruit, rose hints and lightly

**Consumption:**

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

**Formats:**



70cl





## PAZO DE VALDOMIÑO

**Product:** Liqueur of Herbs

*Premium Product under the protected Designation of Origin: Licor de Hierbas de Galicia.*

**Alcoholic Strength:** 35% vol.

**Elaboration:**

Liqueur elaborated by means of a cold maceration of 7 selected, aromatic and medicinal herbs in 'Aguardiente of Orujo from Galicia'. Afterwards, it is distilled and sugar is added. Before its bottling, it remains at rest for at least three months.

**Tasting notes:**

Crystalline, ripe lemon colour, where the sweet aromas of the citric predominate, as well as the fragrance of the different aromatic plants used.

**Consumption:**

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

**Formats:**



70cl





## PAZO DE VALDOMIÑO

**Product:** Liqueur of Coffee

*Premium Product under the protected Designation of Origin: Licor Café de Galicia.*

**Alcoholic Strength:** 30% vol.

**Elaboration:**

Liqueur elaborated by macerating the best coffees of Cerrado area (Brazil) with `Aguardiente de Orujo from Galicia´ for 31 days. After this time, it is filtered and sugar is added until its perfect dissolution. Then, it remains at rest twelve months before being bottled.

**Tasting notes:**

Powerful and intense aroma, with citrus notes, cocoa, vanilla and dried fruits.

**Consumption:**

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

**Formats:**



70cl





## PAZO DE VALDOMIÑO

**Product:** Aged Aguardiente

**Alcoholic Strength:** 40% vol.

**Elaboration:**

Aguardiente of wine derived from the vinification of Albariño grapes. After its fermentation, the distillation takes place, obtaining a distillate of a high alcoholic strength which is called `holandas`.

Then, it is aged in French and American oak barrels, which were toasted in advance.

After aging for, at least, eight years, it is removed from the barrel and watered until reaching the desired alcoholic strength.

Finally, it remains at rest for a year before being bottled.

**Tasting notes:**

Bright toasted colour, with a delicate and harmonious bouquet and vanilla, toasted almonds and caramel hints. Its soft and slightly sweet finish leaves a pleasant reminiscence.

**Consumption:**

Store at room temperature

**Formats:**



70cl