



## DESCRIPTION

Sour Cherry Liqueur from Óbidos 50 cl & 12 chocolate cups

## INGREDIENTS

Sour cherry, water, sugar and alcohol of agricultural origin (fermentation of agricultural origin – food quality)

**This product can be consumed by vegetarians, vegans and is also suitable for celiac patients.**

**DOES NOT CONTAIN ALLERGENS.**



## CHARACTERISTICS

**Bottle size:** 50 cl | **ABV (Alcohol by Volume):** 17% vol.

**Brix degree:** 35 < °B < 40

As a natural fruit it might create deposit.

## TASTING NOTES

Bright red color, with the mild and smooth aroma of the dry fruits. Medium intense, sweet and tart flavor of the fruits. Perfectly balanced, well integrated alcohol beverage. Very refreshing and smooth is the final result of this delicious sweet and sour cherry beverage.

## PACKAGING

No limits for consumption. Store liqueur in a fresh and dry area, favouring air circulation and far away from sunlight.

## PRODUCTION METHOD

The product is the result of a hydro alcoholic infusion of sour cherries, in stainless steel vats, to which sugar is subsequently added to obtain the liqueur. Free from colourings and flavourings.

## SUGGESTIONS

As an aperitif or digestive, it can be served at room temperature. We recommend it to be served cold during the warmer seasons. It can be used in cocktails and cooking.

## PRODUCER

Frutóbidos – Licores e Transformação de Frutas Unipessoal, Lda.

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## CHOCOLATE

## INGREDIENTS

Sugar, cocoa mass, cocoa butter, emulsifier, **SOYA** lecithin, natural vanilla flavouring. May contain **MILK**.

## PACKAGING

Shelf life: 24 months after production date. Store the product in a clean, dry (relative humidity max. 70%) and odourless environment, at a temperature between 53,6°F and 68 °F. The characteristics of chocolate may change and should be confirmed on the labeling.

**Be responsible. Drink with moderation.**

