

# VILA DAS RAINHAS



AVAILABLE WITH  
FRUITS

## DESCRIPTION

Vila das Rainhas Sour Cherry Liqueur from Óbidos 50 cl

## INGREDIENTS

Sour cherry, sugar, water 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

**Volume:** 50 cl

**ABV (Alcohol by Volume):** 20 % vol.

**Brix concentration:** 38 <sup>g</sup>B <math>< 42</math>

As a natural fruit it may create deposit.

It contains sour cherries with pits.

## TASTING NOTES

Intense sour cherry aroma and flavour, ruby in colour and shiny appearance. In the mouth it feels round and velvety.

## PACKAGING

There is no expiry date. Keep in a cold and dry location, favouring air circulation and away from the light.

## PRODUCTION METHOD

The liqueur is made according to its traditional convent's recipe by an artisan way and without any colourings or flavourings. After the sour cherries have been picked, they are selected and placed in an alcoholic infusion in steel vats, where they rest for a long period of time.

## SUGGESTIONS

Serve as an aperitif or digestive. To enjoy full elegance of the liqueur, it should be consumed at a temperature between 57,2°F and 59°F.

We recommend it to be served cold during the warmer seasons. It can be used in cocktails and cooking.

## PRODUCER

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**Be responsible. Drink with moderation.**