

VILA DAS RAINHAS

Reserve

AVAILABLE WITH
FRUITS



DESCRIPTION

Vila das Rainhas Sour Cherry Liqueur from Óbidos 70 cl - Reserve

INGREDIENTS

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

THIS PRODUCT DOES NOT CONTAIN ANY ALLERGENIC INGREDIENTS.

CHARACTERISTICS

Volume: 70 cl

ABV (Alcohol by Volume): 20 % vol

Brix concentration: 38 ^{ºB} < 42

As a natural fruit it may create deposit.

It contains sour cherries with pits

TASTING NOTES

Matured in oak barrels, it is very fruity and elegant, with great complexity conferred on it by the notes of vanilla and spices of the wood where it evolved.

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

Frutóbidos – Licores e Transformação de Frutas Unipessoal, Lda.

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Be responsible. Drink with moderation.