

momentos
a dois
- TIME FOR TWO -



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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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.



DESCRIPTION

Vila das Rainhas Sour Cherry Liqueur from Óbidos 50 ml and 2 chocolate cups.

LIQUEUR

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 ml

ABV (Alcohol by Volume): 20 % vol.

Brix concentration: 38 < °B < 42

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.