



LAVEGUILLA

White coffee brandy **Maiquel Jackson**

Elaboración artesanal

With the skins of our grapes from the banks of the Duero, we make a white brandy that we leave to macerate for 30 days with coffee beans of three varieties, cocoa, cinnamon stick and lemon peel. Once the color and aromas of a coffee spirit (dark mahogany, black walnut, chocolate and roasted aromas) have been extracted, it is distilled again; this time by steam column, obtaining elegantly fine and highly aromatic alcohols, with an aftertaste of roasted, roasted and cocoa. In sight it is transparent and glyceric, with subtle mahogany tones in volume.

On the nose it is very balsamic, with light floral touches, accompanied by powerful roasted coffee and chocolate. Broad roasts. Spicy.

In the mouth it is structured, balanced, powerful aftertaste of roasted coffee and roasted. Pleasant sensation of volume in the mouth.

We suggest you let it oxygenate for at least 20 minutes and serve it in a balloon glass or tulip, or wide glass, to appreciate all the aromatic registers.

It is recommended to store in a dark place, horizontal position and at a temperature of 16 °C

Alcohol: 38% vol

Transparent bottle of 50 cl, with natural cork and boxed in a cardboard box

