



LAVEGUILLA

LaVeguilla Pacharán

Double distillate

Tasting notes

Colour : Ocher raspberry color.

Aroma: With candied fruit, aniseed notes and dried herbs.

Mouth : Candied fruit, aniseed notes and dried herbs.

Production

Made from a distillate of our tempranillo grapes in the Ribera del Duero, on which we incorporate a maceration of aniseed grain, and we sublime again, this time with a rectification lens, obtaining a high-alcohol anise brandy on which We macerate mature sloe for six months, obtaining in that time an extraction of aromas and flavors..

Tips

Alone or with ice.

Presentation

Available in a 50 cl bottle, boxed.

Music album CD gift Latin interpreted by the group "Candela y the rest" that includes the topic *Pacharán pa'charlar "no pacharán"*.



RI
BE
RA
DEL
DUERO