



Serving Tips

As an appetizer, it should be chilled at (5°C/41°F), with lemon peel, as a dessert should be served at room temperature (17°C/63°F) in both cases with or without cherries.

TECHNICAL SHEET

Quality: Cherry Liqueur

Origin: Portugal, Lisbon

Sub-Region: Arruda dos Vinhos

Cherry Variety:
Sour Cherry (*Prunus Cerasus*)

Harvest: Late June till July,
manually and transported
in 20kg trays

Maceration: Cherry Fruit in
alcoholic solution $\pm 50\%$ VOL

Aging: Maceration liquid
(mature in oak) average age
of 4 years old

Ingredients: Water, Alcohol,
Sugar and Cherry Fruit

Bottled: According to
demand with Cherry Fruit
inside



SENSORIAL ANALYSIS

Aspect: Clean

Color: Burned Topaz

Flavor: Sugared Woody, Sour Cherry Fruit

PHYSIOCHEMICAL ANALYSIS

Alcohol: 22.5% VOL

Total Sugar: 258 g/l

For more information, contact: