LAGAR **D** CERVERA | Aguardiente de Hierbas





tradition: since the early 1990s, we produce aguardiente de hierbas (pomace spirit) made by macerating freshly distilled white pomace with indigenous herbs from the O Rosal Valley (Rías Baixas) in our

OUR GRAPES ARE THE ORIGIN

We have one of the best Albariño vineyards in Rías Baixas and in Galicia. More than 70 hectares of land in this privileged wine-growing area, which we look after throughout the year, producing top quality grapes, with freshness and acidity resulting in wines with floral aromas, very delicate flavours and outstanding balance. These characteristics also stand out in the resulting pomace (grape skins), which we carefully select after each vinification to make this Aguardiente de Hierbas.

THIS IS HOW WE MAKE IT

Applying the traditional method, our six pot stills are used for the double distillation and heated very slowly over an open fire. The 'heads' and 'tails' are discarded in this process and only the 'heart' pomace is selected, which is perfect for this extraordinarily fine and smooth spirit. After macerating it for a month with a selection of nine aromatic herbs from the lush O Rosal valley, we age it for a year in American oak barrels. The final result: a perfect blend combining the finesse of white orujo spirit, the aroma of the herbs and the spicy notes of the oak.

THIS IS HOW WE TASTE IT

Our Aguardiente de Hierbas has a bright golden colour. The nose is expressive and rich with aromas of ripe fruit, mountain grasses, flowers, dried herbs and nuts. The palate is balanced, elegant, long, balsamic and savoury. Its finesse, aroma and explosive character will seduce lovers of this spirit, transporting us to this magical Galician setting.

THIS IS HOW WE ENJOY IT

Suitable, in small sips, as an afterdinner drink at as an after-dinner drink and at a serving between 0 - 5°C.

ADDITIONAL DATA

