

Aguardiente Pazo

 VIÑA COSTEIRA
BODEGA

LIQUOR



40% ABV



GENERAL INFORMATION

Pazo Orujo Liqueur is produced using a slow steam distillation process, followed by refinement in stainless steel vats to achieve maximum purity and clarity. This careful method preserves the character of traditional orujo while creating a clean, bright and well-balanced liqueur. Its craftsmanship reflects the classic Galician distillation style, resulting in a refined and expressive drink that is ideal after a meal.

TASTING NOTES

In the glass, it appears bright, clean and crystalline, with a fine and complex aroma featuring notes of fresh herbs, apples, raisins and hints of aniseed. On the palate, it is round, warm and full of flavour, with a powerful yet smooth character and a long, persistent finish. Serving temperature: 6°C. Pazo Orujo liqueur served in a glass is the best companion to a good espresso coffee.

www.canddwines.co.uk
info@canddwines.co.uk
020 8778 1711


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