



AVAILABLE WITH
FRUITS

DESCRIPTION

Vila das Rainhas Sour Cherry Liqueur from Óbidos 50 cl

INGREDIENTS

Sour cherry, sugar, water and alcohol of agricultural origin (fermentation of agricultural origin – food quality)

THIS PRODUCT DOES NOT CONTAIN ANY ALLERGENIC INGREDIENTS.

CHARACTERISTICS

Volume 50 cl

Alcohol content 20 % vol

Brix concentration - 38^aB<42

As a natural fruit it may create deposit.

It contains sour cherries with pits (only the bottles which contain fruit inside)

TASTING NOTES

Intense sour cherry aroma and flavour. Ruby tone and shiny appearance. Round and velvety.

PACKAGING

There is no expiry date. Keep in a cold and dry location, favouring air circulation and away from the light.

PRODUCTION METHOD

The Liqueur is handmade following the convent recipe and without any colourings or flavourings. After the sour cherries have been picked, they are selected and placed in an alcoholic infusion in steel vats, where they rest for a long period of time.

SUGGESTIONS

Serve as an aperitif or digestive. To enjoy the full elegance of the liqueur, consume it preferably between 14°C and 15°C.

We recommend it to be served cold during the warmer seasons. It can be used in cocktails and cooking.

PRODUCER

Frutóbidos – Licores e Transformação de Frutas, Lda
Telf- 262969479 www.frutobidos.pt info@frutobidos.pt

Be responsible. Drink with moderation.