

Sliwovitz

Fruit Acquevite
40% vol.

Raw material

Prunus domestica (Plums)

Ageing

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Refinement

4 months in stainless steel containers

Serving temperature

18°C

Healthy and ripe plums are first pulped and then put into stainless steel fermenters. The alcoholic fermentation takes place with the presence of a part of the kernels, and is monitored carefully in order to promote the best conditions, since the result of this process fundamentally affects the aromatic intensity of the distillate.

Refinement occurs in stainless steel vats for four months to maintain the aromatic fragrance. Colourless and crystalline, it presents an intense and persistent aroma of sweet almond. The tasting experience is characterised by a balanced harmony, a splendid intensity that persists in a pleasant fruitiness.

From the fermentation of the best plums, it presents a scent of sweet almonds which combines in beautiful harmony with an intense aftertaste and fruity sensation. Enjoy with traditional local desserts or drink it as an Acquevite on its own, to complete and accompany the best dessert after a meal.

Sizes and packaging

70cl

