

BODEGA DONIENE GORRONDONA - LIQUORS

TECHNICAL DATA SHEET DONIENE HERBS LIQUOR AND DONIENE "ORUJO"



Designation of Origin: Bizkaiko Txakolina.

Grape variety / Elaboration: The "Herbs Liquor" is elaborated with "Hondarrabi Zuri" grape, macerated with a choice of 10 herbs and spices / Artisanal, by copper alembic in our own distillery. Production volume: 2.000 bottles

Tasting notes: Gold color. Aroma complex and harmonious guessing the herbs and spices used (licorice, anise, orange blossom, etc.). The palate is enveloping and persists, in perfect balance with sweet notes. Alcoholic strength: 38% vol.

Optimal consumption temperature: 8-10° C /

Gastronomy: It drinks as a digestive.

Presentation: Bottles of 50 cl. Individual box or cartons of 6 bottles of 50 cl.



Designation of Origin: Bizkaiko Txakolina.

Grape variety / Elaboration: The "Aguardiente de orujo" is elaborated with "Hondarrabi Zuri" grape / Artisanal, by copper alembic in our own distillery. Production volume: 2.000 bottles

Tasting notes: Crystalline. A intense aroma of raisin and grapes. The palate is broad and very unctuous leaving the bitter end of the grape range "Hondarrabi Zuri". Alcoholic strength: 45% vol.

Optimal consumption temperature: 8-12° C

Gastronomy: It drinks as a digestive.

Presentation: Bottles of 50 cl. Individual box or box six bottles of 50 cl.