

LAGAR D CERVERA | Orujo Blanco



Fragrant, powerful and distinctly Galician

In addition to providing us with extraordinary wines, our very own Albariño variety has helped us to keep alive a time-honoured local tradition: since the early 1990s, we produce white orujo (pomace spirit), doubly distilled in our handcrafted copper stills.

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 dry orujo.

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 for this extraordinarily fine and smooth spirit, which is left to settle for several months before being stabilised.

THIS IS HOW WE ENJOY IT

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

ADDITIONAL DATA

Presentation

Alcohol

Appellation

70 cl

45% Vol.



THIS IS HOW WE TASTE IT

Crystalline in colour, our Orujo Blanco is powerful on the nose, with balsamic and candied fruit aromas. On the palate, its strength and high alcohol content are offset by the mellow qualities of the glycerine and other higher alcohols, accentuating its sweetness, fleshy texture and length. Its finesse, aroma and explosive character will seduce lovers of this spirit, transporting us to this magical Galician setting.