



Aguardente Bagaceira S. Domingos – 100 cl

The **Aguardente Bagaceira São Domingos** is made with fresh pomace from red grapes, vinified with fermentation on skins.

This careful selection of the pomace, as well as the careful process of steam distillation, using copper stills, enables us to obtain a product of exceptional quality, recognized by the most demanding consumers, with a flavor and aroma that clearly reveal its raw material: “o bagaço” (bagasse).

DESTILLATION

Steam distillation of grape pomace in cooper stills choosing only the best middle part.

TASTING NOTES

Excellent grape pomace aroma with fresh fruit notes in a delicate and elegant palate. Powerful in mouth, complex and smooth end.

GRAPES

Grape variety of Bairrada region.

ANALYSIS

- **Alcohol:** 46% vol.
- **Methanol:** < 500g/Hl a.a.
- **Total Dry Extract:** 0.1 g/l.
- **Total Acidity:** < 80 g/l.
- **Total Sugar:** < 7g/l.

PERFECT SERVE

It's should be server at 16°C or chilled, as a digestive.

Barman served under different Aguardente Bagaceira São Domingos shots.

COCKTAILS




Caipiraço: 1 lime juice, 6 spoon tea of brown sugar, ice and Aguardente Bagaceira São Domingos. Mix and... enjoy!

Bago Sour

- 60 ml *Bagaceira São Domingos*;
- 30 ml lime juice + 30 ml sugar syrup;
- 1 egg white + 4 ice cubes;
- pepper sauce or cinnamon.

Preparation: Place Aguardente Bagaceira São Domingos, lime juice, sugar syrup, egg white and ice in the shaker.

Stir for 10 to 25 seconds until foaming. Strain on the flute and then add two to three drops of hot pepper sauce or sprinkle with cinnamon powder on the foam.

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
	1 Bottle	9,0 x 9,0 x 32,50 cm	1.600 Kg	1,00 Kg	5601664110002
	12 BottleS / 1 case	34,5 x 26,5 x 33,5 cm	19.700 Kg	12,00 Kg	65601664110009
	432 BottleS / 36 cases	120 x 80 x 147 cm	709.200 Kg	707.400 Kg	---
	Cs / Layer: 4 Layer / Pallet: 9				