

Ginja de Óbidos Oppidum (with fruit) – 50 cl



Oppidum is a small, family-run company created officially in 1987 by Dário Pimpão, as a natural sequence to the family tradition of selling ginja (the fruit) to liqueur producers from different parts of the country, namely Alcobaça and Portas de Stº Antão in Lisbon.

Located in the village of Sobral da Lagoa, a parish in the municipality of Óbidos and birthplace of the production of the ginja fruit, the experience of living in an environment strongly connected to the land, the abundance in quality of several types of fruits, together with the passion and interest of Dário Pimpão in transforming this raw material into other more sophisticated and refined flavors, led to a natural evolution in the production of sweets, jams and comfits.

In an environment whose economy depends in part on the production of the fruit and because of his family's involvement in its commercialization, it is no surprise that Dário Pimpão's passion and spirit of entrepreneurship led to the idea of producing his own liqueur. His challenge and goal were to produce a liqueur of reference. Mission accomplished!

INGREDIENTS

Sour Cherries, alcohol, sugar and water.

ASPECT

Ruby, clear.

TEXTURE

Homogeneous.

TASTING NOTES

Sweet, fruity and alcoholic.

HOW TO SERVE

Can be served as an aperitif or as a digestive, to drink along with desserts or enjoy it by itself.

Note: Since this is a natural product made from fruit, it can create deposit with time.

ANALYSES

- **Alcohol Content:** 19% vol.
- **Total Sugars:** 392 g/l.
- **Humidity:** 697,1 g/l.
- **Total Dry Extract:** 407 g/l.
- **Total Acidity:** 5,9 g/l.
- **pH:** 3,5.

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT
	1 Garrafa	5,8 x 5,8 x 27,5 cm	1,00 Kg	0,50 Kg
	12 Garrafas / 1 caixa	20 x 26,5 x 29 cm	12,00 Kg	6,00 Kg