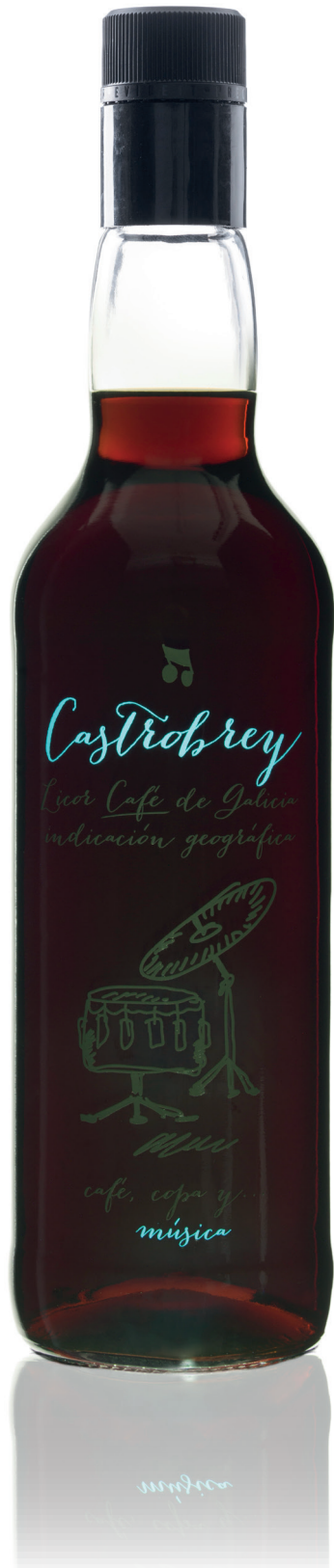


CASTROBREY MUSIC COFFEE LIQUOR



www.castrobrey.com



Type of Distilled	Coffee Liquor
D. E.	Orujo, Spirits and Liquors from Galicia
Location	Camanzo. Vila de Cruces. Pontevedra. Galicia. Spain
Variety	100% bagasse of Albariño SiNPalaBRAS (10-20 years old vines) macerated for one month with Coffee grains.
Vineyard	7 ha in Fornotilleiro lands / Southwest Exposure/ Soil (clay, granitic rock, rich in iron and quartz)
Alcoholic Content	30%vol.
Distilled Process	Distilled in copper stills and macerated in stainless steel tanks.
Type of bottle	70cl
Elaboration	The bagasse is kept in special containers where the process of fermentation takes place. After that, it is distilled in two traditional copper stills where aguardiente is finally obtained. The first and last steams (“head and tail”) are rejected. Only part of the “hearts” (intermediate distillation) are used. High quality coffee grains are carefully selected. The grain is cut in half and it is left to macerate for one month. Finally, caramel and demineralized water are added to refine the bitterness of the Arabic variety.
Production	1.500 bottles
Colour	Mahogany
Scent	Roasted, spicy, aromatic and very intense coffee.
Taste	Warm, nice bitterness, tasty and oily.

“ Galician Orujos are considered to be among the three best distillates in the world.
Therefore, ENJOY A COFFEE, A DRINK, CASTROBREY AND MUSIC... to celebrate it ”

.....
AdegAs CAstRo BREy