



# FILLABOA®



## AGUARDIENTE BLANCO FILLABOA

**VARIETAL** 100% Albariño.

### METHOD

Made with the grape pomace from our Albariño grapes using the steam distillation technique.

### TASTING NOTES

**COLOUR:** Transparent, clean and bright.

**NOSE:** Apple aromas are evident, reminiscent of the Albariño varietal with citrus nuances, grapefruit and hints of pomace.

**PALATE:** Smooth and intense on the palate, very straightforward and pure. Complex.

**Origin:** I.G. Orujo de Galicia.

**Alcohol content:** 40%.

**Aging Potential:** 10 years.

**Serving Temperature:** 10 °C.

**Format:** 50 cl.