



FILLABOA®

ORUJO ENVEJECIDO FILLABOA

VARIETAL 100% albariño.

METHOD

This wine brandy is the result of aging our White Grape Brandy. For a minimum period of 7 years this wine brandy is aged in 225 litre French oak Limousine style barrels.

TASTING NOTES

COLOUR: Clean and bright amber tone.

NOSE: Toasted aromas with vanilla and the French oak is very present. Notes of orange rind, dried fruits and hints of toffee.

PALATE: Complex on the palate, creamy and smooth.

Origin: I.G. Orujo de Galicia.

Alcohol content: 40%.

Aging Potential: 20 years.

Serving Temperature: 15-18 °C.

Format: 50 cl.

