



FILLABOA



Aguardiente blanco Fillaboa

Appellation: D. O. Orujo de Galicia

Coupage: 100% Albariño

Category: Marc Brandy

Notes: It is obtained from our own Albariño grape pomace and by the system of steam sweeping.

Tasting

Colour: transparent, clear a bright.

Nose: aromas of apples, hints of Albariño's grape and tinges of citric, grapefruits and smells of grape pomace.

Palate: it's soft and intense, clean and fresh. Complex.



Ageing capacity: 10 years / **Serving temperature:** 10⁰ C / **Alcohol content:** 40% Vol.

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