



FILLABOA



## Aguardiente envejecido Fillaboa

**Appellation:** D.O. Orujo de Galicia

**Coupage:** 100% Albariño

**Category:** Marc Brandy

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

**Ageing:** it is obtained from the ageing of our white spirit in French oak barrels Limousine of 225 liters during a minimum stay of 7 years.

### Tasting

**Colour:** amber-yellow and bright.

**Nose:** toasty, vanilla, hints of a powerful French oak. Aromas of dried fruit and hints of coffee and orange's skin.

**Palate:** complex, soft and unctuous.



**Ageing capacity:** 20 years / **Serving temperature:** 10-18<sup>0</sup> C / **Alcohol content:** 40% Vol.

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