



Amus

Aguardente Bagaceira Moscatel



History: During 6 months, an infusion of the masses of the Muscatel in Wine Spirit was made. After distillation, all the aromatic richness emanating from this process gave rise to Aguardente Moscatel Amus.

Region: Setúbal Peninsula

Classification: Aguardente Bagaceira Moscatel

Name: Amus

Alcohol content: 40% vol

Method of manufacture:

Aguardente Bagaceira Amus is obtained from the distillation of masses of the Muscatel chaste, resulting from the production of the Moscatel de Setúbal, distilled in copper alembic still.

Serving:

Recommended serving temperature: 18-20 °C.
As a digestif.

Tasting note:

Clear, mild flavour and velvety, aromatic and with notes of fig and raisins.
Excellent at the end of a meal.

Alcohol content: 40% vol

Packaging: Box of 6 x 50cl bottles