



AMUS

Aguardente Bagaceira Moscatel



History:

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

Region: Setúbal Península

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 Moscatel chaste, resulting from the production of the Moscatel de Setúbal, distilled in copper alembic still.

Serving:

Recommended serving temperature: 13-15°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.

Packaging: Box of 6 x 50cl bottles