

Villa Palma

Old Wine Spirit



https://tinyurl.com/2xp99y23

History:

The Villa Palma old wine spirit is a tribute to the beautiful village of Palmela also known as "Mother Land of Wines." The Palmela Castle, located in the Setubal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River. However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate from Lusitania called Cornélio Palma, one of the key influencers of wine and vineyard culture in the region.

Region: Setúbal Península

Classification: Aguardente Vínica Velha

Name: Villa Palma

Alcohol Content: 42% vol

Serving:

Recommended serving temperature: 18-20°C.

As a digestif.

Tasting note:

It has a sharp and brilliant topaz color and unique bouquet that result from the 30 year aging period in our cellars. Presents aromas of orange peel and nuts, in a balsamic background of extreme elegance and perfection. In the mouth it reveals complexity and a lot of character. Very soft with long finish. Given its characteristics this old wine spirit ends with distinction a special meal, in which it is served as digestive with coffee or enjoyed along with a good cigar.

Analysis: Sugar: 0,1 g/l | **Kcal:** 231/100 ml

Capacities: 70cl

