



MASCARÓ

CHERRY LIQUOR "Karesia"

Following the devastation caused by Phylloxera, farmers of the municipal district of Sant Climent started growing cherries from the end of the XIX Century.

Since then, the Baix Llobregat region is the largest producer in Catalunya by volume and by varieties of cherries. (About 288 hectares and 30 different varieties).

Gérard Solís, chef and owner of the Restaurant "El Racó", suggested MASCARÓ produce a top quality cherry liquor to demonstrate its gastronomic power.

This product has been elaborated from natural cherries softening in alcohol for forty days in order to extract all the flavour of this Mediterranean fruit.

The result is KAREZIA, a lovely, fully mature and 100% natural liquor.

TASTING:

- Bright cherry colour with brick rim.
- On the nose there are pleasant ripe cherry aromas.
- On the palate there is a good balance between the fruit and the alcohol. It is rounded with excellent length.

SERVICE:

Serve between 16° and 18°C It can also be enjoyed chilled

PAIRINGS:

Its roundness and ripe aromas makes it suitable for accompanying desserts and for preparing cocktails.

It goes well also with cheese.

TECHNICAL DATA

PRODUCT:

Cherry Liquor

AGEING:

No ageing

ANALYSIS:

Alcohol degree: 25%

Additional sugar: 125 ./l



Enjoy drinking in moderation 25°