



MASCARÓ

ORANGE LIQUOR

Our Orange Liquor has been made since 1946 using the original recipe created by Narciso Mascaró, the founder of MASCARÓ who's principal aim was to preserve the essence kept in the skin of this Mediterranean fruit and through a careful distillation process to capture the finest and most delicate flavours.

The special love and care we take to produce this exquisite liquor makes it rich, lively and velvety

TASTING:

- Clear and crystalline
- On the nose it is powerful and delicate at the same time maintaining the freshness and fruity hints of the bitter sweet oranges used during the distillation.
- A wonderful citrus palate, with hints of marmalade, and a zesty lingering finish.

SERVICE:

Serve between 16° and 18°C and also on ice.

PAIRINGS:

This Orange Liquor can be used for preparing cakes and desserts. It goes very well with creams and ice-creams, and can be used for flambéing

It is also suitable for making high quality cocktails



TECHNICAL DATA

PRODUCT:

Orange Liquor

AGEING:

No ageing

ANALYSIS:

Alcohol: 40%

Additional sugar: 175 g./l

Enioy drinking in moderation 40°