



Description:

Only ripe organic oranges are picked for this orange liqueur. Just the peels are used for the mazeration in neutral grain alcohol for several weeks. The essential oils of the oranges dissolved in the alcohol are obtained after the mazeration by a careful distillation.

This product and our highly awarded apple brandy are the base of the liqueur which is diluted to 45 %vol. and only the minimum legal required sugar rate for liqueurs is added.

Nose:

fresh orange, fruity apple, fine sweet wooden notes, vanilla

Palate:

orange zest, juicy apple notes, fresh and fruity, fine sweetness of wood, slightly albedo