

Pacharán Casero Otaola 1 L



Typical Patxarán from Navarra, with pleasant notes of fruits and aniseed

Rating: Not Rated Yet

Price

Sales price 10,33 €

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Description

Pacharán Casero Otaola

Very well balanced **sloe-flavoured liqueur** with pleasant notes of fruits and aniseed. **Pacharán Casero Otaola** is made by soaking sloe fruits in anisette for 3 to 5 months. Bodegas Díez Hermanos was founded in 1876 in Jerez. In 1979, they invested in Bodegas Marqués del Mérito, and became Díez Mérito.

How it is made

Blackthorn fruits are carefully selected and handpicked at their optimum state of ripeness. Once in the cellar, the fruits are left to macerate in anisette for 3 to 5 months. Then they are removed and natural extract of anise and syrup is added.

Tasting notes

Light cherry colour. Aromas of sloe fruits with hints of aniseed. Intense and pleasant on the palate. Serve as a digestif either chilled or on ice at a temperature of 5° C. 25% ABV.

Reviews

Sunday, 29 October 2017

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Belén Muñoz