

## Pacharán Zoco 1 L



Sloe-flavoured liqueur from Navarra, made by soaking sloe fruits in anisette.

Rating: Not Rated Yet

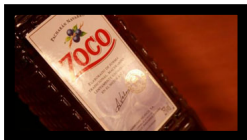
### Price

Sales price 10,71 €

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Manufacturer [Zoco](#)

### Description



### Pacharán Zoco

**Pacharán** (or **patxarán**) **Zoco** is a typical **sloe-flavoured liqueur** from **Navarra**, made by soaking sloe fruits in anisette. This fruit is also known as *arañones* in Navarra, and it is collected from the blackthorn shrub. **Destilería Velasco** is a distillery founded by the Velasco family in the late 19th Century. The family of Ambrosio Velasco had been producing patxaran in the Viana area since 1816.

### How it is made

Sloes are locally grown, harvested at their optimum state of ripeness and left to macerate for 3 months in anisette. The regulating body for Pacharán Navarro insists that no colourings or flavourings be added. Finally, it is aged in a tank and filtered.

### Tasting notes

Bright cherry colour with amber hues. Fruit aromas with hints of aniseed. Fresh and silky on the palate. Persistent aftertaste. It is usually served as a digestif either chilled or on ice. 25% ABV.

### Reviews

Sunday, 29 October 2017

Pacharán Zoco

Belén Muñoz