



LICOR BEIRÃO®



- The company of J. Carr
- anca Redondo, Lda, the producer of Licor Beirão, was founded in 1940, but the history of the liqueur dates way back. The liqueur was already produced in Lousã before being named Beirão, in a pharmacy, for more than a century
- The official liqueur of Portugal
- Produced in Quinta do Meiral, in Lousã (district of Coimbra, in Portugal)
- A secret family recipe of blended herbs and spices
- Many of the plants and aromatic seeds are produced on the estate allowing greater quality control. The remaining ingredients are brought from distant zones like India, Sri Lanka, Brazil and Turkey, among others
- **A great addition to cocktail lists with its unique herbal flavor!**

Licor Beirão with Orange

14 to 16 tablespoons of orange juice

4oz of Licor Beirão

1 slice of orange and mint for garnish



Sangria



1 l of white wine

1 cinnamon stick

A variety of fruits (apple, orange, passion fruit, Mint strawberries)

4oz of Licor Beirão

Top off with Soda and ice cubes

Add the white wine and the chopped fruit to a jug. So far the same as in a regular sangria. Add the cinnamon stick and then Licor Beirão and stir well. Add soda and ice and garnish with a sprig of mint. It smells like summer. And as long as the jug is full, you won't have time to think about problems. Serve and, it goes without saying, it must be well chilled.