



## MARC BRANDY AGUARDENTE BAGACEIRA

### HISTORY

"SÃO DOMINGOS" bagaceira is made with fresh pomace from red grapes, vinified with fermentation on skins. This careful selection of the pomace, as well as the careful process of steam distillation, using copper stills, enables us to obtain a product of exceptional quality, recognized by the most demanding consumers, with a flavour and aroma that clearly reveal its raw material: **o bagaço**.

### DISTILLATION

Steam distillation of grape pomace in cooper stills choosing only the best meddle part.

### TECHNICAL ANALYSIS

Grapes - grape variety of Bairrada region  
 Production - 500.000 Gfs. X 1,00L  
 Alcohol by vol. - 46 % alc. vol.  
 Methanol - < 500 g/HL a.a.  
 Total Dry Extract - 0,1 g/L  
 Total Acidity - < 80 g/L  
 Total Sugar - < 7 g/L

### COMMENTS

Very popular ask for "**an espresso coffee and a São Domingos, please!**"

### MATURATION/AGEING

Kept in vat since distillation till bottling period. For immediately consumption.

### TASTE

Excellent grape pomace aroma with fresh fruit notes in a delicate and elegant palate. Powerful in mouth, complex and smooth end.

### HOW TO ENJOY...

It's should be served at 16°C or chilled, as a digestive. Barman served under different **Bagaceira's SÃO DOMINGOS** shots.



### COCKTAILS

**Caipiraço:** 1 lima, 6 spoon tea of brown sugar, ice and **Bagaceira São Domingos**. Mix and... enjoy!

### Bago Sour

60 ml **Bagaceira São Domingos**  
 30 ml lime juice + 30 ml sugar syrup  
 1 egg white + 4 ice cubes; pepper sauce or cinnamon

**Preparation:** Place the **Bagaceira São Domingos**, file juice, sugar syrup, egg white and ice in the shaker. Stir for 10 to 25 seconds until foaming. Strain on the flute and then add two to three drops of hot pepper sauce or sprinkle with cinnamon powder on the foam.

**WINEMAKER - SUSANA PINHO**

| GARRAFA<br>BOTTLE | TIPO TYPE        | CAPACIDADE CAPACITY | DIMENSÕES DIMENSIONS                          |                | PESO WEIGHT             | TIPO DE ROLHA CORK TYPE                                 | EAN CODE                          |                 |                  |                        |
|-------------------|------------------|---------------------|---|----------------|-------------------------|---|-----------------------------------|-----------------|------------------|------------------------|
|                   | BAGACEIRA        | 100 CL              | Ø9,00 CM / 32,5 CM                            |                | 1,600 KG                | CAPSULA ALUMÍNIO / ALUMINIUM CAP<br>Ø 3,15 CM / 6,00 CM | 560 1664 110 002                  |                 |                  |                        |
| CAIXA<br>CASE     | MATERIAL         | POSIÇÃO<br>POSITION | DIMENSÕES<br>DIMENSIONS<br>COMP X LARG X ALT. | PESO<br>WEIGHT | CUBICAGEM<br>VOLUME     | ITF CODE  | EUROPALETE                        |                 |                  |                        |
|                   |                  |                     |   |                |                         |   | CAIXAS X LINHAS<br>CASES X LAYERS | CAIXAS<br>CASES | ALTURA<br>HEIGHT | PESO NET<br>NET WEIGHT |
| 12 GFS<br>12 BTLS | CARTÃO<br>CARTON | VERTICAL            | 26,5 x 34,5 x 33,5 CM                         | 19,700 KG      | 0,0306274M <sup>3</sup> | 6 560 1664 110 009                                      | 4 x 9                             | 36              | 1,47 M           | 707,400 KG             |