



## Anis Dry

<b>Region</b>	Chinchón, Spain
<b>Distiller</b>	Francisco Domenech
<b>Spirit</b>	Aniseed Liqueur
<b>Production</b>	Small batch production
<b>Alcohol</b>	43%
<b>Distillation</b>	Chinchón is made in the town of Chichón, close to Spain's capital Madrid. The Aniseed Liqueur from Chinchón is made via the maceration and simple distillation, in copper alambic stills, of the matalahuga or green aniseed and hard anise. Following the traditional methods of distillation in Chinchón these aniseed flavored liqueurs are the fruit of a hand-crafted technique using high quality natural products.
<b>Tasting Notes</b>	On the nose it is clean, intense and frank aromas of the essential oils of the matalahuga with no added sugar. On the palate dry and intense. Perfect as an aperitif or after meals as a digestive, on its own or with ice.



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