



Anis Dulce

Region	Chinchón, Spain
Distiller	Francisco Domenech
Spirit	Aniseed Liqueur
Production	Small batch production
Alcohol	35%
Distillation	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.
Tasting Notes	On the nose it is clean, intense and frank aromas of the essential oils of the matalahuga. Sugar is added. On the palate sweet and warming. Perfect as an aperitif or after meals as a digestive, on its own or with ice.



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