ALQUITARAS DE CAZALLA, S.L. C/SAN BENITO, 8 41.370 CAZALLA DE LA SIERRA. SEVILLE

LABORATORIOS MICROAL, S. L. ASP. GEN. 5. VERSION 01

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TECHNICAL DATA SHEET: <i>LICOR DE GUINDAS</i> (SOUR CHERRY LIQUEUR)	
TRADE NAME OF THE PRODUCT	LICOR DE GUINDAS 1º MACERACIÓN (SOUR CHERRY LIQUEUR 1 st MACERATION)
PRODUCT CATEGORY	LIQUEUR
QUALITATIVE COMPOSITION	Alcohol 96.5°, softened water, selected sour cherries and top quality white sugar.
TREATMENT	The alcohol and water are put in the still for distillation (80-90°C for approximately 13-14). The head and tail are discarded from the product, keeping the central part, which is mixed with water to obtain an alcohol content of 40°. Selected sour cherries are added and left to macerate at room temperature for about a month, according to the indications of our master distiller. Sugar is beaten into the liquid, which has acquired the taste of the macerated fruit, and it is then filtered before its semi-automatic bottling. The end product has a 25° alcohol content.
REGISTERED TRADEMARK	EL CLAVEL.
PRESENTATION FORMATS	In bottles.
PACKAGING	Glass bottles of 0.50 Clt.
LABELLING	The label contains the mandatory information required by RD 1334/99 and subsequent amendments. Name of the beverage. Expression of "Licor de Guindas" ("Sour Cherry Liqueur"). Packer-bottler number. Alcohol content by volume in centesimal degrees (GL) Volume of the contents expressed in litres or fractions. Name or registered name of the processing company and address. RS number of the company. "Made in Spain" mention. Batch identification. It will also bear the official marking (fiscal marking of the Special Tax on Alcohols).
BATCHING SYSTEM	A numeric six-digit system corresponding to the bottling, beginning with the letter L. The first two digits correspond to the day, the next two to the month and the last two are the year.
CONSERVATION CONDITIONS	Room temperature
DESTINATION OF THE PRODUCT	To be distributed to third parties.
TRANSPORT CONDITIONS	Room temperature