



presents

LICORES BAINES

Pacharan

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LICORES BAINES - CLASSICO PACHARAN

This Classico Pacharan liqueur is made by macerating pacharan, or sloeberries for many months in large chestnut casks with a distillation of beet molasses. A small amount of natural oil of aniseed is blended during the maceration process. There is nothing else added - no artificial color or flavor. The resulting liqueur is a dark red color with a rich bouquet of sweet cherry, black licorice, and sweet candied fruit. The flavor is sweet and gentle with a long lingering finish of cherry and anise. A lovely, unique liqueur that can be enjoyed chilled or over ice or as a base for cocktails.

Pacharan is the most classic of Spanish liqueurs, typically served as a digestivo after a long evening of food and wine with friends. Licores Baines has been producing Pacharan since 1844 using an ancient method of production. In fact, Baines was the first company to start small scale production of what had, until that time been a homemade product. Over the years, Baines has kept that small, artisanal focus and continues to produce the most famous Pacharan in Spain.

Hailing from the same great region as the wines from Navarra, Pacharan Navarro is a designated DO to ensure the quality production of this unique alcoholic beverage. Checking for quality on the process of the liquor being made, the DO serves to guarantee the production for Pacharan remains consistent and true to its tradition.



Origin: Pacharan Navarro
Vintage: NV
Varietals: 100% Sloe Berries
Aging: Between 3-8 months
Barrel Type: Chestnut casks
Alcohol: 28% abv
Established: 1844