

# OTAOLA PACHARÁN CASERO



Bodegas Diez was founded in 1876 when two brothers, Manuel and Salvador Díez y Pérez de Muñoz, started a wine producing business. In 1892 another brother, Francisco, joined the company and its name was changed to Diez Hermanos. The following year, the winery was granted the honorary title of “Supplier to the Royal Family” by His Majesty King Alfonso XII, allowing them to use the Royal Coat of Arms on labels and invoices.

In 1961, the Díez Lacave brothers, direct descendants of the founding partners, acquired the “Marqués del Mérito” bodegas and in 1979 they merged with “Díez Hermanos” to form the DÍEZ-MÉRITO group. After the passage of several owners, in March 2016, the Espinosa family from Jerez acquires constituting wineries Bodegas y Viñedos Díez Mérito.

**Patxaran** or **Pacharán** is the most popular liquor from Spain. Pacharán is traditionally produced in the Basque country and Navarra (north of Spain); **Otaola Pacharán Casero** is produced by Bodegas y Viñedos Díez Mérito in Jerez de la Frontera (South of Spain)

## How It Is Made

Sloe (blackthorn) berries are carefully selected and handpicked at their optimum state of ripeness. The sloe berries are cold-macerate with top-level quality anisette for 6 months. No artificial flavors added to this handmade Pacharán.

The **Otaola Pacharán Casero**, contains organoleptic qualities that make it unique, and is characterized by its balanced aroma and taste of sloe berries and anise.

## Tasting Notes

Dark cherry color (due to long maceration of the sloes). Aromas of sloe berries with hints of licorice and aniseed. Lightly sweet, intense and pleasant on the palate. Serve as a digestif either chilled or with ice. (25% alc.)



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