

Licor Beirão – 20 cl

HISTORY

The Quinta do Meiral, located at the central region of Portugal, is **Licor Beirão's** headquarters and the residence of the Redondo's family, who owns the brand for over 70 years.

Located on the slopes of Lousã's mountain, in its twelve acres are planted some of the herbs used in the production of this liqueur.

It's here, at Meiral, that José Redondo daily produces the secret recipe, inherited by his father and learned with his mother, to make the liqueur that, after bottling, is sent all over the world.

Licor Beirão is born as a result of this family's passion and going on its third generation. It's produced daily and is the number one selling spirit drink in Portugal.

TASTING NOTES

13 Aromatic plants, seeds and spices manually selected.
Double distillation in copper stills.

Aroma

Aroma delicate but absorbent, with fennel.

Colour

Yellow Amber.

Nose

Rosemary and orange notes and a variety of spices where cinnamon and cardamom stands out.

PERFECT SERVE



LICOR BEIRÃO
O LICOR DE PORTUGAL
J. CARRANCA REDONDO, LDA

É o José Redondo, responsável pela produção do Licor Beirão. Este licor por este processo líquido foi obtido por um processo de maceração e dupla destilação de ervas aromáticas e especiarias, cumprindo a receita que me foi passada pela minha mãe.

PRODUCED & BOTTLED IN PORTUGAL

LICOR BEIRÃO
O LICOR DE PORTUGAL

Just add a few ice cubes into an old-fashioned glass and pour Licor Beirão. For a touch of citrus, try adding a few drops of lemon.



BEIRÃO GINGER BEER

In a long drink glass, gently macerate the ginger. Place the ice cubes in the glass, followed by Licor Beirão. Top with Ginger Beer until you fill the glass. Stir gently with a bar spoon. To intensify the taste of the ginger, run a ginger wedge around half of the outer rim of the glass.



CAPIRÃO




Cut half of a lime into quarters, and put it in a glass to muddle. Add crushed ice and pour 6 cl of Licor Beirão over ice. Decorate with two straws.



MORANGÃO

Put multiple strawberries in a blender, add ice and lemon juice. Blend it well. Pour into an glass, complete with ice and 6 cl of Licor Beirão. Decorate with two straws.



Alc. %	PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
22%		1 Bottle	6,14 x 6,14 x 17,3cm	0,415 Kg	0,20 Kg	5602042001202
		12 Bottles / 1 case	18,8 x 25,1 x 18,1 cm	5,18 Kg	2,40 Kg	85602042012204
		2054 Bottles / 171 cases Cs / Layer: 19 Layer / Pallet: 9	120 x 80 x 162,9 cm	885,78 Kg	364,80 Kg	---



Licor Beirão – 70 cl

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Colour

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Nose

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CAPIRÃO

Cut half of a lime into quarters, and put it in a glass to muddle. Add crushed ice and pour 6 cl of Licor Beirão over ice. Decorate with two straws.






MORANGÃO

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Alc. %	PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
22%		1 Bottle	8,9 x 8,9 x 26,1cm	1,275 Kg	0,70 Kg	5602042100707
		6 Bottles / 1 case	18,7 x 28,0 x 27,8 cm	7,85 Kg	4,2 Kg	65602042100709
		576 Bottles / 96 cases Cs / Layer: 16 Layer / Pallet: 6	120 x 80 x 181,8 cm	779,08 Kg	403,2 Kg	---

Licor Beirão – 75 cl

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LICOR BEIRÃO
O LICOR DE PORTUGAL

19 29

J. CARRANCA REDONDO, LDA

I, José Redondo, responsible for the production of Licor Beirão, certify that this precious liquid was obtained by a process of maceration and double distillation of aromatic plants and spices, following the secret family recipe that has been passed to me by my mother.

PRODUCED & BOTTLED IN PORTUGAL

BEIRÃO GINGER BEER




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CAIPIRÃO

Cut half of a lime into quarters, and put it in a glass to muddle. Add crushed ice and pour 6 cl of Licor Beirão over ice. Decorate with two straws.

MORANGÃO

Put multiple strawberries in a blender, add ice and lemon juice. Blend it well. Pour into an glass, complete with ice and 6 cl of Licor Beirão. Decorate with two straws.

Alc. %	PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
22%		1 Bottle	9,48 x 9,48 x 25,8 cm	1,315 Kg	0,75 Kg	5602042100752
		6 Bottles / 1 case	28,4 x 19,6 x 27 cm	19,6 Kg	4,5 Kg	65602042100709
		576 Bottles / 96 cases Cs / Layer: 16 Layer / Pallet: 6	120 x 80 x 162 cm	801,64 Kg	432,0 Kg	---



Licor Beirão – 1L

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

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22%		1 Bottle	9,75 x 9,75 x 29,51 cm	1,680 Kg	1,00 Kg	5602042011003
		6 Bottles / 1 case	19,7 x 29,6 x 30,5 cm	10,28 Kg	6,00 Kg	65602042161007
		480 Bottles / 80 cases Cs / Layer: 16 Layer / Pallet: 5	120 x 80 x 152,5 cm	822,4 Kg	480,0 Kg	---