

Garvey

Calisay - Liqueur

Herbal liqueur from monastic origin, with more than 150 years of tradition and elaborated in a natural way from aromatic plants, roots, barks, leaves, flowers, fruits and seeds, according to the secret formula of the Benedictine monks of Bohemia in 1854. It belongs to Garvey's range of liqueurs.
30% ABV

Organoleptic characteristics

- **Colour:** Bright: amber colour, very luminous.
- **Aroma:** Fine and distinguished, with notes of herbs and aromatic plants.
- **Taste:** Intense, with a very balanced sweetness.

Our recommendation

- **Consumption moment:** ideal to be enjoyed neat or on the rocks in long drinks and cocktails, as a dessert or after-dinner drink.
- **Serving temperature:** serve cold (3°C, approximately).
- **Recommended preservation:** keep the bottle in a cool place and in vertical position. There are no restrictions on the best-before date, as the product is very stable over time.
- **Pairing:** ideal to be accompanied with nuts and surprises with any dessert. It can also be used in bakery, as it adds personality and particular flavor to ice creams, cakes and fruit salads.
- **Best enjoyed:** depending on the way it is consumed, it can be enjoyed in a low glass with ice or in a long glass with soft drinks, milkshakes and cocktails.

