



# Garvey

## Ponche Soto - Liqueur

Liqueur made in the traditional Jerez style, based on Brandy de Jerez and Pedro Ximénez, aged under the traditional Criaderas and Solera system. It belongs to Garvey's range of liqueurs.  
25% ABV

### Organoleptic characteristics

- **Colour:** Amber colour, bright golden and luminous.
- **Aroma:** Strong nuances typical of liqueur, but softened with notes of fruit such as orange or plum and sweet notes of vanilla.
- **Taste:** Very persistent, sweet and fruity, with hints of brandy.

### Our recommendation

- **Consumption moment:** perfect to enjoy with desserts, after meals or late night drinks.
- **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:** it can be enjoyed neat, on the rocks, or as a long drink in combination with soft drinks, juices or smoothies.
- **Best enjoyed:** depending on the way of consumption, it can be enjoyed in a low glass with ice or in a long glass with soft drinks and milkshakes.