

ALQUITARAS DE CAZALLA, S.L.
 C/SAN BENITO, 8
 41.370 CAZALLA DE LA SIERRA. SEVILLE

LABORATORIOS MICROAL, S. L.
 ASP.GEN.5. VERSION 01

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TECHNICAL DATA SHEET: <i>ORUJO DE HIERBAS</i> (POMACE BRANDY)	
TRADE NAME OF THE PRODUCT	<i>LICOR DE ORUJO DE HIERBAS DE CAZALLA</i> (CAZALLA HERB POMACE BRANDY LIQUEUR)
PRODUCT CATEGORY	<i>AGUARDIENTE COMPUESTO</i> (COMPOUND POMACE BRANDY)
QUALITATIVE COMPOSITION	Galician <i>aguardiente de orujo</i> distilled in rectified stills in the Galician distillery, 45° alcohol content, six types of herbs, sugar and softened water.
TREATMENT	Water and herbs are added to the <i>aguardiente</i> and left to macerate for 21 days, shaking from time to time. Once the maceration has finished, sugar is added, and it is beaten together. The result is then filtered and bottled semi-automatically. The end product has a 30° alcohol content.
REGISTERED TRADEMARK	EL CLAVEL.
PRESENTATION FORMATS	In bottles.
PACKAGING	Glass bottles of 0.5 litres.
LABELLING	The label contains the mandatory information required by RD 1334/99 and subsequent amendments. <ul style="list-style-type: none"> - Name of the beverage. - Expression of "<i>Aguardiente compuesto de hierbas</i>" ("<i>Compound herb pomace brandy</i>") - Packer-bottler number. - Alcohol content by volume in centesimal degrees (GL). - Volume of the contents expressed in litres or fractions. - Name or registered name and address of the processing company. - RS number of the company. - "Made in Spain" mention. - Batch identification. It will also bear the official marking (fiscal marking of the Special Tax on Alcohols).
BATCHING SYSTEM	A numeric six-digit system corresponding to the bottling, beginning with the letter L. The first two digits correspond to the day, the next two to the month and the last two are the year.
CONSERVATION CONDITIONS	Room temperature
DESTINATION OF THE PRODUCT	To be distributed to third parties.
TRANSPORT CONDITIONS	Room temperature