

DOMBAY Choco
 Chocolate cream
 17% vol.



**Diamond Spirits
 Award 2019**
 Bronze Medal

Raw materials

It contains **milk** and **diary**. It may contain **nuts, eggs soy, cereals** with **gluten, peanuts**.

Ageing

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Refinement

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Serving temperature

Room temperature or with ice

A cream is a liqueur obtained from an alcoholic base supplemented with cream. The cream is prepared carefully to ensure the maximum velvet effect, and then added to pure alcohol. The addition of chocolate has been pondered to give the best balance between consistency in liquor mouth and intense aromaticity. The chosen alcohol content (17°) exfoliates the aromas of milk that well marries the other flavours and smells present.

Hot, rich and sumptuous taste. *DOMBAY Choco* born from the combination of finest chocolate and cream. The harmony of ingredients scrupulously selected creates a liqueur that melts in the mouth offering a unique taste experience that involves all the senses: a multi-sensorial journey that starts with chocolate wrap aromas in a crescent of mottled and toasted notes and ends with a delicious bitter cocoa aftertaste.

Sizes and packaging



50cl

