

Balsam de Galiția

Honey Infusion

TECHNICAL SHEET



Type: Herbal balsam

Alcohol: 21 % vol

Volume: 500 ml

Line: The herbalist's recipe - No. 2 Honey



Method: Liqueur balsam made to an old formula with natural ingredients only, based on white Muscat wine, with roots and natural honey.

Closure: Screw cap



Residual sugar: 120 g/l



The balsam has pronounced notes of floral honey, followed by wild flowers and fine accents of field herbs.



Suggestions for this balsam.

Food pairing: Linden tea, clătite (thin pancakes) with honey and walnuts, honey cake, fresh curd cheese



Serving temperature: 10–12 °C

Glass: Liqueur glass

Allergens: Contains sulphites



The label: The Polish landowner who founded the winery at Răzeni brought here the tradition of quality liqueur products from Galicia. Among the family's treasures is the recipe for a liqueur balsam, made to an old formula and dedicated to those who appreciate authentic taste. "Honey" is recipe No. 2 of the collection, alongside "Roots" (No. 1) and "Herbs" (No. 3).

