



Traditional Brandy (RAKI)

DESCRIPTION

“Abëri” Winery started its activity on 2003. From the oldest areas of Mirdita, produced in the high hills of Bukmira, Prosek and Rrëshen Hill, about 400 - 550 m above sea level.

This wine comes from a winery of reputation for its high quality production. Located in a well - known territory, the winery of Bukmira, Prosek and Rrëshen Hill, covers an area about 100ha where 60% is Kallmet and 40% by other varieties

“Arbëri” wine represents the history and the tradition of this region.

TASTING NOTES

Brandy comes from the traditional distillation of cider. It is crystal transparent with gold highlights. With a mild taste, elegant, concentrated and stable.

FOOD PAIRING

A product recommended to be consumed at the end of the meal, or as it is consumed in our contry, as food pairing with appetizer.

Different combinations, great with red meat, especially with pork and all kinds of old cheeses.

Served in an ambient temperature, on a tulip shape glass.

PRODUCTION AND AGING

Varietal composition:	Kallmet and Shesh i Zi
Fermentation container:	Copper Barrel
Length of alcoholic fermentation:	1 - 3 months
Type of aging container:	Stainless steel barrel and Wooden Containers
Length of aging before bottling:	5 months
Length of bottle aging:	5 months

PRODUCER PROFILE

Estate owned by: ARBËRI Wine Company
Winemaker: ARBËRI Winery
Estate founded: 2003
Winery Production: 20.000 Bottles
Region : Mirditë
Country: Albania
