



## TECHNOLOGICAL NOTE NUMBER2

### PORTUGUESE BRANDY / SPIRIT



Portuguese brandy

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The Portuguese brandy is a spirit with a high alcoholic content made from wines or fermented mash.

When we talk about Portuguese Brandy we talk about a product made from wine; on the other hand Portuguese brandy which is made of fruity fermented mash are usually identified by the name of the fruit, i.e., arbutus brandy, fig brandy, etc.

Almost all Northern Europe countries learnt how to obtain brandies through the distillation of cereals, gaining a reputation out of it.



## PORTUGUESE POMACE BRANDY

### Components and Technological process

The pomace brandy is often aged in oak barrels which gives it a yellowish colour and a characteristic taste and aroma. The pomace brandy results from the distillation of wine and is a more sophisticated product with less intense and more balanced aromas and tastes.

Pomace brandy, also called marc in both English and French, is liquor distilled from pomace that is left over from winemaking after the grapes are pressed. Alcohol derived from pomace is also used as the traditional base spirit of other liquors, such as some anise flavored spirits. Unlike wine brandy, most pomace brandies are neither aged nor colored.



## **PORTUGUESE FRUIT BRANDY**

### **Components and Technological process**

These distilled brandies are the result of fermented fruits. The most famous ones are those made from arbutus, peach, plum, apples, pears, raspberry, apricot, blueberry, etc.



## **PORTUGUESE CEREAL BRANDY**

### **COMPONENTS AND TECHNOLOGICAL PROCESS**

The Portuguese cereal brandies are spirits made from the distillation of fermented cereals, such as barley, corn, rye, wheat, oat and rice.

### **PACKAGE**

Brandy is aged in wooden casks and then bottled in glass bottles. It has a rating system to describe its quality and condition; these indicators can usually be found near the brand name on the label.



**DISTRIBUTION:**

Bottles of brandy are distributed in cartons.

**USE:**

Brandy contains 40%-60% alcohol by volume and serves a variety of culinary uses. It is typically taken and consumed as an after-dinner drink. Flavored brandy is also added to desserts, including cake and pie toppings, which enhances the flavor of the dessert, it is commonly added to apple dishes or it is a common deglazing liquid in making pan sauces for steak or other meats. Brandy may be served neat (by itself) or on the rocks (with ice). It is often added to other beverages to create several popular mixed drinks.