

Title:

Liquor Distillation From Wine

Word Count:

870

Summary:

Distillation is the centuries-old process used to produce alcohol. Heat is used to separate the

Keywords:

food, drink, wine, alcohol

Article Body:

Distillation is the centuries-old process used to produce alcohol. Heat is used to separate the

The distiller then blends this neutral spirit with other alcohol or flavorings and may or may

Armagnac

Armagnac is a pale golden, fiery, dry-tasting French brandy. Under French law, only white grapes

Three stars on the label mean it has had at least two years' maturation; V.S.O.R, at least five

Brandy

First discovered in the middle of the thirteenth century in France as an attempt to produce a

Cognac

Perhaps the best-known brandy in the world, cognac comes from a specific area in western France

Cognac production is governed by old traditions as well as the laws, so all the brandy is distilled

Three stars or VS. means the cognac has been matured in the barrel for at least two years; V.S.

Crappa

This clear, Italian spirit, about 80 proof, is distilled from the remains of the grapes used in

Marc

This French pomace spirit is distilled from the press residue resulting from wine production.

Metaxa

The best-known Greek spirit, metaxa is distilled from black grapes. The alcohol content is about

Pisco

This very tangy, colorless brandy is the national drink of Chile, and is the main ingredient in

Weinbrand

This German grape brandy, whose name translates as "burned wine," is distilled using some wine

If it is then at least 76 proof, it will receive an official reference number and can be sold.

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