

Anisette Raza

Founded in 1876. The finest anisette Raza is the final result of a careful elaboration process. This process is intimately linked to the still. Composed by the boilers, the boiler heads and the coil, all its parts are made of copper.

Inside the boilers, a mixture of alcohol, water and aniseed, is heated and brought to a boil by burning olive wood.

Inside the still then the distillation of the mixture takes place, which can last between twelve and fourteen hours. Raza anisette is subjected to this treatment twice, this 'bidestilation' process is responsible for the characteristic quality of our products.

