

Jägermeister 70cl



Country: Germany

Tasting Note:

Jägermeister is a German digestif made with 56 herbs & spices at a strength of 35% abv.

Unique Selling Point:

The macerates are blended with the dark brown base liquid and the young liqueur is matured for approximately one year in large oak casks at the ageing cellars in Wolfenbüttel. The finished liqueur is carefully checked for quality and taste before it is bottled in the distinctive green Jägermeister bottle. Jägermeister is a German digestif made with 56 herbs and spices at a strength of 35% abv.

Code C11064NV	Practice Yes
Product NONCREAM	Organic No
ABV 35.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 70cl	



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