



n/v

Vermouth de Garnacha

100% Garnacha

<i>Winemaker</i>	Amador Escudero
<i>Wine Color</i>	Red
<i>Type</i>	Vermouth
<i>% Alcohol</i>	15
<i>RS (gm/l)</i>	120 g/l
<i>TA (g/L) /pH</i>	3.68
<i>Case Production</i>	8000

Tasting Notes

Aroma fruity, very complex; Notes of honeydew and cinnamon, scallops, rosemary and nice finish of nuts. Perfect balance between the kind bitterness of the wormwood and the sweetness of the over-ripening fruit. On the palate it is elegant, fresh with soft bitter and light sweetness with a harmonious and balanced finish.

Winemaker Notes

The Garnacha grape is the variety that concentrates the most amount of sugar of all the varieties with which we work. Its harvest is late to obtain an overmature fruit.

For the production of this traditional Vermouth, an original recipe that has previously been used by the great grandfather of the current manager back in 1800, and which brought together more than 25 different native botanists from the area. Among them is the thyme, rosemary, etc

This Vermouth spends 24 months aging in new oak barrels before bottling.