



VERMUT LACUESTA

BLANCO EXTRA DRY



Twenty plants and herbs are used in cold maceration to elaborate this white vermut.

Pale yellow colour. The nose shows soft flower aromas (chamomile or mint) over a bit of vanilla sweetness. The palate is smooth, with a very nice touch of licorice, cinnamon and ginger until reaching the end all its aromatic expressiveness characterized by the high bitterness that is given by the wormwood or artemisia. Very dry and persistent end.

It should be served cold, accompanied by a slice of lemon and an olive. Perfect to make cocktails.

VOLATILE ACIDITY	0,18 g/l.
ALCOHOLIC DEGREE	14,96 % Vol.
SUGAR CONTENT	28,8 g/l
TOTAL SULFUROUS	161 mg/l
DRIED EXTRACT	36,66 g/l
TOTAL ACIDITY	5,6 g/l
METHANOL	67 mg/l
CITRIC ACID	1,39 g/l

