



## VERMUT LACUESTA BLANCO



Twenty plants and herbs are used in preparing this white vermut. Pale yellow colour. The nose shows soft flower aromas (chamomile or mint) with some vanilla sweetness.

The palate is smooth, with a very nice step of licorice, cinnamon and ginger until reaching the end all its aromatic expressiveness characterized by the bitterness that is given by the wormwood or artemisia.

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

<b>VOLATILE ACIDITY</b>	0,42 g/l.
<b>ALCOHOLIC DEGREE</b>	15,00 % Vol.
<b>SUGAR CONTENT</b>	104,5 g/l
<b>TOTAL SULFUROUS</b>	99 mg/l
<b>DRIED EXTRACT</b>	127,32 g/l
<b>TOTAL ACIDITY</b>	5,4 g/l
<b>METHANOL</b>	74 mg/l
<b>CITRIC ACID</b>	1,38 g/l

